

# APPETIZERS

- CELERIC AND OKANAGAN APPLE SOUP  12.  
*Parmesan tuile, Calvados glazed apples, celeriac and chestnuts*
- TRUFFLE FLAVOURED WILD MUSHROOM VELOUTÉ  12.  
*Garnished with a quail and chicken ballotine*
- SHIRAZ ROASTED RED ANJOU PEARS, SPINACH AND  14.  
 FENNEL SALAD  
*Served on a Bagel crisp with orange, balsamic drizzle and caramelized pecan*
- HOME STYLE CAESAR 13.  
*With oven roasted paprika tomatoes, freshly shaved Parmigiano and black olive tapenade croutons*
- TRIO OF 'FRUIT DE MER' 18.  
*Sesame and peppercorn seared tuna-mango escabèche  
 Smoked Atlantic salmon and herb cream cheese cornets with horseradish drizzle  
 Shrimp with a verjus vinaigrette*
- WARM CHORIZO AND "CHÈVRE DE NEIGES" GOAT 15.  
 CHEESE CROQUETTE DUO  
*Served with pineapple "Choucroute" and smoked paprika oil*



Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

- POACHED DIGBY SCALLOPS AND MUSSELS 17.  
*In a lemon grass flavoured coconut cream broth. Saffron Aioli*

## ENTRÉES

- RICE AND COUSCOUS NAPOLEON  29.  
*With a chick pea, olive and Tomato concassé  
 Suggested wine: 2006 Quails Gate "Stewart Family" Reserve, Chardonnay, Okanagan Valley, Canada, 88.*
- MAPLE GLAZED WILD ATLANTIC SALMON  36.  
*Bringing home the true white north...with bacon barley and winter root vegetables  
 Suggested wine: 2006 Cave Springs Cellars "CSV", Niagara, Canada, 86.*
- SUNSHINE COAST SABLE FISH  37.  
*With a Riesling risotto, chive oil and root vegetables. Pernod Beurre Blanc  
 Suggested wine: 2007 Sumac Ridge Gewürtztraminer, Okanagan Valley, Canada, 43.*

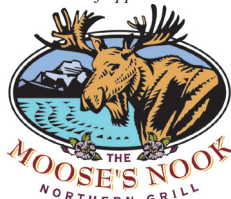
Should you have any food related allergies, please let our Service Team know





Locally Grown, Organic or Sustainable

"Fairmont is committed to your health and well-being by preparing all cuisine without artificial trans-fat."

*All prices are exclusive of applicable tax and gratuities.*



# ENTRÉES

- COAST TO COAST SEAFOOD RISOTTO** 49.  
*Medley of seafood in a bisque flavoured saffron risotto and fleur de sel*  
*Suggested wine: 2005 Beringer Chardonnay, Napa Valley, USA, 67.*
- \*Vegetarian substitution also available with roasted vegetables and white truffle flavoured risotto* 33.
- OVEN ROASTED CHICKEN “A LA DIABLE” STYLE**  37.  
*Free range Alberta chicken suprême stuffed with spicy sausage and apple served with roasted garlic mash. Cassis cranberry reduction*  
*Suggested wine: 2006 Sebastiani Zinfandel, Sonoma County, USA, 55.*
- PAN SEARED BROME LAKE DUCK** 38.  
*Fairmont tea smoked and served with a curried ragout of corn and squash. Duo potato pavé. Grand Marnier and ginger reduction jus*  
*Suggested wine: 2006 Quails’ Gate Pinot Noir, Okanagan Valley, Canada, 72.*
- CRUSTED RACK OF LAMB** 44.  
*Togarashi crust, herbed polenta, Mint jus*  
*Suggested wine: 2004 Barone Ricasoli, Chianti Classico Brolio, Tuscany, Italy, 59.*
- ALBERTA RAISED “SUN HAVEN” PORK TENDERLOIN**  41.  
*Stuffed with stone fruits and sage, sweet potato wedges. Yukon Jack Jus*  
*Suggested wine: 2003 Louis Jadot, Domaine des Jacques Moulin à Vent, Beaujolais, France, 82.*

## THE BEST OUT WEST

All Moose’s Nook steaks are aged 21 - 28 days. Served with horseradish mashed potatoes, wild mushroom ragout and fresh vegetables.

- ALBERTA AAA BEEF TENDERLOIN** 46.  
*Peppercorn and thyme jus*  
*Suggested wine: 2004 Bleasdale, Cabernet Blend, Langhorne Creek, Australia, 47.*
- BOAR BACON WRAPPED BISON TENDERLOIN** 47.  
*Calvados and toasted pine nut jus*  
*Suggested wine: 2006 Fox Creek JS, Shiraz/Cab Franc, McLaren, Australia, 72.*
- PRIME RIB OF ALBERTA BEEF**  
*The “King of Roasts” served with rosemary garlic jus*  
*Suggested wine: 2004 Langmiel, “Three Gardens” GSM, Barossa Valley, Australia, 60.*
- The Jasper Park Lodge cut 10oz prime rib** 38.  
**Jasper Park Warden’s cut 16oz prime rib** 42.

- ROASTED GARLIC CHEESE FONDUE (FOR 2)** 60.  
*Swiss Emmenthaler and Gruyère cheese gently blended in Kirsch and Sumac Ridge Pinot Blanc Served with Bündnerfleisch, steamed new potatoes and French baguette*  
*Suggested wine: 2006 Blasted Church, Pinot Gris, Okanagan Valley, Canada, 74.*



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