

Water Selection

Still Water...

Evian 1000 ml 8.
San Pellegrino Panna 1000 ml 7.
Galvanina Blú 750 ml 8.

Sparkling Water...

Perrier 750 ml 8.
San Pellegrino 1000 ml 7.
Galvanina Blú 750 ml 8.

Soups and Salads

15.

LOBSTER MISO CONSOMMÉ  

Lemongrass foam and sweet potato vermicelli

CAULIFLOWER VELOUR

With seared foie gras, wilted Bibb lettuce and crispy shallots

ORGANIC BABY SPINACH AND ARGULA SALAD  

Roasted garlic, pine nuts and honey goat cheese vinaigrette

LEDUC HOUSE CURED DUCK PROSCUITTO SALAD

With vanilla poached baby pear, confit tomatoes and pomegranate emulsion

Appetizers

17.

WILD BRITISH COLUMBIA MUSHROOM ONION TART 

With black truffles and thyme oil

TOMATO! TOMATO! TOMATO!  

Tomato eggplant terrine, crispy summer tomato salad, yellow tomato sorbet and tomato gazpacho

WARM SMOKED SOCKEYE SALMON

Wasabi crème fraiche and citrus cous cous

AHI TUNA "NIÇOISE" 


With quail egg, green pea purée and olives

CRISPY VEAL SWEETBREADS

Morel stew, caramalized turnip and lamb lettuce



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

 *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

49.

ALBERTA "SPRING CREEK AAA" BEEF TENDERLOIN 
White chocolate, ciel de charlevoix and green peppercorn jus

BERKSHIRE PORK BELLY
With poached duck eggs, braised endive and shiraz jus



STRIPED BASS
With leeks, potato gaufrette and foie gras emulsified veal jus

ARCTIC CHAR AND STEAMER CLAM POT AU FEU  
Fingerling potatoes, baby root vegetables and lemon broth

WALNUT CRUSTED INNISVAIL LAMB RACK 
Goat cheese potato risotto and Bing Cherry jus

SHERRY VINEGAR GLAZED SQUAB 
With truffled lentils and charred baby carrots

BRAISED MILK FED VEAL CHEEKS 
Carrot purée, tomato marmalade and mushroom jus

CHICKPEA CAKE  
Shaved black truffle, roasted artichoke, pearl onion, saffron pine nut
38.

Sides

TRUFFLE POTATO PURÉE
8.

SAUTÉED WILD MUSHROOMS
10.


GARLIC WHITE ASPARAGUS
8.

DUCK FAT FINGERLING POTATOES
8.

LOBSTER TAIL
20.

SEARED FOIE GRAS (3 OZ)
15.

Laurent Pelletier - Maitre d'Hôtel
Elton Ambrose - Chef de Cuisine

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