



THE *Fairmont*
WATERFRONT

BREAKFAST BUFFET

Smoked Salmon and Traditional Benedict
Scrambled Eggs, Bacon, Country and Turkey Sausage
Hash Browns

Caramelized Onion and Brie Quiche
Miniature Pancakes and Waffles, Warm Berry Compote
Warm Pannetone Bread Pudding

COLD BUFFET

Chilled Crab Legs
Calamari Salad with Sun Dried Tomato Vinaigrette
Buffalo Mozzarella Tomato and Basil
Artichoke, Heart of Palm, Red Onion and Cherry Tomato
Selection of Breakfast Pastries and Breads

HOUSE MADE SUSHI

DIM SUM STATION

Wontons, Spring Rolls, Hargow, Sui Mai

OMELET STATION

CARVING STATION

Herb and Pepper Crusted Prime Rib, Basil Infused Sauce
Honey Mustard Glazed Ham, Cinnamon Spiced Sauce

HOT BUFFET

Butter Glazed Turkey Breast, Herb Rolled Thigh, Natural Jus
Fig and Cornbread Stuffing
Buttermilk Whipped Potato

Grilled Free Run Chicken Breast, Mushroom Ragout
Orange Duck Confit, Roasted Chestnuts
Pan Seared Ling Cod, Roasted Parsnip and Carrot Salad
Crisp Skin Arctic Char, Crab and Potato Chowder
Maple Vanilla Roasted Yams
Butternut Squash Cannelloni, Caramelized Squash
Root Vegetable Hash
Classic Beef Bourguignon, Crispy Shallots
Daily Soup

DESSERTS

Chef's Selection of Festive Delights
Valrhona Chocolate Fountain with Fresh Fruit

JINGLE BELL BRUNCH BUFFET

Sunday December 6th, 13th and 20th

A mouth watering Sunday brunch accompanied by a spectacular view of the North Shore's snow-capped mountains. Featuring live piano entertainment. The perfect way to celebrate the festive season.

Adults \$49

Seniors \$40

Children ages 6-12 \$22

Children under 5 years of age
are complimentary

Seating's

11:30 am and 1:30 pm

For more information or to make
reservations please call
Herons Restaurant

604 691-1818

email: herons@fairmont.com

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