





## STARTERS

- r QUEBEC FOIE GRAS TERRINE “PB&J” 22  
*Okanagan Cherry Jam, Cashew Butter, Toasted Brioche*
-  BROXBURN FARMS TOMATO GAZPACHO 16  
*British Columbia Dungeness Crab, Avocado, Balsamic Reduction*
- SEARED GIANT CANADIAN SEA SCALLOP 18  
*Chorizo Bolognese, Shaved Fennel Salad*
- BRAISED ALBERTA BEEF SHORT RIBS 18  
*Organic Kennebec Potato Puree, Malbec Reduction*
- r LOCAL FRENCH BEAN SALAD 14  
*Stilton, Endive, Walnut Dressing*
-  BROXBURN BUTTER LETTUCE SALAD 14  
*Local Cabernet Vinaigrette, Debbie McGee Herbs*
- CHILLED LOBSTER SALAD 25  
*Half Shelled Lobster, Vanilla-Cauliflower Panna Cotta, Truffle Vinaigrette*
-  HOTCHKISS HEIRLOOM TOMATO SALAD 16  
*Fairwinds Farms Goats Cheese, Micro Herbs, Fleur de Sel*
- r RIRMOCK CAESAR SALAD 14  
*Romaine Hearts, House made Anchovy Dressing, Foccacia Crostini  
and Pancetta Crisp*

r Contains Nuts

 *Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness  
All cuisine is prepared without artificial trans fat.*

DARCY WELSCH – RIMROCK CHEF

## MAINS

 LONG LINE CAUGHT PACIFIC HALIBUT “EN PAPPILLOTE” 40  
*Local Tomato, Fennel Ragout, Sun dried Olives*

 WILD CAUGHT BRITISH COLUMBIA SALMON 38  
*Pacific Clams, Fingerling Potato, Red Wine Butter*

PAN ROASTED SUNHAVEN FARMS PORK LOIN CHOP 36  
*Okanagan Stone Fruit Pan Jus, Kennebec Potato Puree, Seasonal Vegetables*  
*Chef suggests cooked to medium.*

PARMESAN CRUSTED RACK OF ALBERTA LAMB 43  
*Natural Jus, Poplar Bluff Potato Gratin, Seasonal Vegetables*  
*Chef suggests cooked to medium rare.*

HERB ROASTED ORGANIC CHICKEN BREAST 35  
*Roasted Pepper, Kalamata olive, Shiitake Mushroom Sauce, Preserved Lemon Risotto*

 RATATOUILLE IN SEVEN-GRAIN PASTRY 30  
*Served with Roasted Tomato Bruschetta and Butternut Squash Coulis*

### RIMROCK BUTCHER BLOCK

*Spring Creek Ranch and Carmen Creek Bison are local operations  
utilizing farming practices that ensure antibiotic and hormone free products.*

*Diamond Willow Farms are Certified Organic.*

*Snake River Farms crosses Wagyu cattle with Black Angus  
for exceptional American Style Kobe*

Spring Creek Ranch AAA Striploin

*10 oz 45*

*12 oz 48*

Spring Creek Ranch AAA Rib Eye

*10 oz 43*

*12 oz 45*

Diamond Willow Organic Beef Tenderloin

*8 oz Filet Mignon 51*

*10 oz Filet Mignon 54*

Carmen Creek Bison Tenderloin

*8 oz Filet Mignon 50*

*10 oz Filet Mignon 53*

Snake River Farms Kobe Beef Striploin

*10 oz 65*

*12 oz 75*

*Served with choice of Natural Veal Jus, Cabernet Shallot Confit  
or Béarnaise, seasonal vegetables, and Poplar Bluff potato gratin.*

*All cuts are dry aged in-house for minimum of 28 days.*

*Chef suggests all steaks prepared Medium Rare*


## The Rimrock Dining Room At The Fairmont Palliser

Since 1914, The Palliser Hotel has been Calgary's "grand hotel."

It has been Calgary's home away from home for royalty, politicians, entertainers and socialites. Part of what has made The Palliser an enduring landmark is the people who have lived and worked within its' walls and their commitment to our guests.

The well coined phrase "*you are what you eat*" has never rung so true. As the environment becomes mainstream, our guests are not only incorporating green practices into their daily lives, but also into their travels, and as a result they are looking at food as an "experience." We want our guests to know that when they dine at The Fairmont Palliser, they can count on the best and freshest ingredients, while enjoying a true experience of our destination through their food and beverage choices.

We are very proud to offer this menu, which is "*authentically local*" featuring items that are locally grown, organic, or sustainable. Even our wine list offers some examples of organic or biodynamic wines to compliment your meal.

 ***Our seafood items are certified Ocean Wise.*** Ocean Wise is a Vancouver Aquarium conservation program created to help restaurants and their customers make environmentally friendly seafood choices. The Long Line Caught Pacific Halibut refers to long fishing lines that extend of from the vessel instead of a net, which can catch other types of species. The Wild Caught Salmon will change throughout the season to ensure the freshest fish is available in season.