

APPETIZERS

Pressed Tomato Terrine

Heirloom Tomatoes, Silky Goat Cheese, Basil Infused Tomato Consommé

Northwest Seafood Sampler

Oysters, King and Dungeness Crab, Lobster, Local Spot Prawns, Béarnaise Sauce*

Smoked Salmon

Crème Fraiche, Dungeness Crab, Green Apple

Seared Foie Gras Confit

White Peach Tartar, Botanical Herb Brioche

SOUPS & SALADS

Dungeness Crab Bisque

Tarragon Infused, Cognac, Mini Crab Cakes

Organic Greens and Sprouts

Artichokes, Asparagus, Cured Cherry Tomatoes

Mesclun Green Salad

White Balsamic Vinaigrette, Goat Cheese, Crisp Vegetable

Warm Bloomsdale Spinach Salad

Pepper Cured White King Salmon, Smoked Salmon Cracker

Arugula Salad

Shaved Jumbo Prawns, Warm Camembert and Bacon Beignets, Citrus Dressing

Olympic Caesar Salad

Aged Pecorino, Black Pepper Crouton

ENTRÉES

Seared Scallops

Crisp Potatoes, Melted Young Leeks, Cassonade Bacon Butter Sauce*

Grilled Halibut Chop

Roasted Potato and Olive Ravioli, Heirloom Tomato Confit, Summer Artichoke Salad*

Two Pound Lobster Thermidor

Baked Pecorino, Garlic Chives, Bordelaise Mash Potatoes

Chicken Wrapped in Basil and Prosciutto

Garlic Mustard, English Peas, Red Wine Risotto

Roasted Muscovy Duck Breast

Creamy Sunchoke Purée, Thyme Roasted Bing Cherries, Cepe, Foie Gras*

Bacon Wrapped Veal Tenderloin

Creamed Morels, Brown Butter Whipped Potatoes*

Prime Rib-Eye Steak

Caramelized Porcini Mushrooms, Vidalia Sweet Onion, White Truffle Potato Croquette*

Filet of Angus Beef

Shallot and Oxtail Braisaige, Young Organic Carrots*

Roasted Lamb Rack

Sweet Carrot Terrine, Fava Bean and Sheep Cheese Gnocchi, Tomato Butter*

FAIRMONT LIFESTYLE CUISINE

Fairmont Lifestyle Cuisine was inspired by our Willow Stream Spas.

Created using fresh and naturally balanced ingredients,

Fairmont Lifestyle Cuisine contributes to optimal health and wellness.

Summer Asparagus Salad

Warm Goat Cheese, Truffle Tuille

Porcini Mushroom Ravioli

Sunchoke Purée, Field Asparagus, Preserved Lemon Butter

Wild Sockeye Salmon En Brik with Truffles

White Corn Purée, Local Spot Prawns, Bacon Salad *

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Other promotions do not apply to Tasting and other special menus.

As a courtesy to your fellow guests, please silence your cellular phone.

A service charge of 18% will be added to groups of eight or larger.

SUMMER MENUS

THREE COURSE

Organic Greens and Sprouts, Artichokes, Asparagus, Cured Cherry Tomatoes
Waterbrook Sauvignon Blanc, Columbia Valley, Washington

Wild Sockeye Salmon En Brik with Truffles, White Corn Purée, Local Spot Prawns, Bacon Salad*
2006 Chateau Ste. Michelle "Indian Wells" Chardonnay, Columbia Valley, Washington

or
Filet of Angus Beef, Shallot and Oxtail Braisaige, Young Organic Carrots*
2006 Milbrandt Cabernet Sauvignon, Columbia Valley, Washington

The Georgian Black and White Soufflé



SEVEN COURSE

Kushi Oyster, Caviar, Mignonette, Citron Foam*
Louis Roederer Brut NV, Champagne, France

Seared Foie Gras Confit, White Peach Tartar, Botanical Herb Brioche
2006 Muscat Beaume de Venise, Rhone, France

Summer Asparagus Salad, Warm Goat Cheese, Truffle Tuille
2006 Sancerre "Monts-Damn•s", Domaine Henri Bourgeois, France

Dungeness Crab Bisque, Tarragon Infused, Cognac, Mini Crab Cakes
2006 Poet's Leap Winery Riesling, by Armin Diehl, Columbia Valley, Washington

Intermezzo

Choice Of:

Seared Scallops, Crisp Potatoes, Melted Young Leeks, Bacon Butter Sauce*
2006 Domaine Drouhin "Arthur" Chardonnay, Dundee Hills, Oregon

or

Bacon Wrapped Veal Tenderloin, Creamed Morels, Brown Butter Whipped Potatoes*
2003 Andrade Cellars Merlot, Washington

Espresso Lavender Cheese
Maury, Mas Blanes, Vin Doux Naturel, Roussillon, France

Chocolate Decadence, 23K Gold Truffle, Jack Daniel's Ice Cream
2000 Chateau Haut Bernasse, Monbazillac, France

COMPLIMENTING SIDES

Compliment Your Entrée With A Side, Hand Selected By Chef To Enhance Your Meal

Chef's Sauteed Seasonal Spring Vegetables

Yukon Gold Mash Potatoes

Truffle Creamed Spinach

Red Wine Risotto

Sauteed Locally Foraged Morels

Garlic Butter Poached Massive Prawns

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Other promotions do not apply to Tasting and other special menus.
As a courtesy to your fellow guests, please silence your cellular phone.
A service charge of 18% will be added to groups of eight or larger.