

# THE RIMROCK DINING ROOM AT THE FAIRMONT PALLISER

## CLASSIC DINNER MENU

### APPETIZERS

r TASTING OF QUEBEC FOIE GRAS, THREE WAYS  
*Foie Gras Brulee, Parfait with Quince Puree and Torchon. Pickled Cherries, Toasted Brioche*

NEW POTATO & WATERCRESS SOUP  
*Crayfish Crème Fraiche*


SEARED DIVER CAUGHT GIANT SEA SCALLOP  
*Brook Farms Braised Pork Belly, Preserved Lemon Pea Risotto*

 LOCAL ALBERTA SHOOTS, SPROUTS & LEAVES  
*Salad of Young Blossoms, Lettuces and Sprouts, Mango- Vanilla Champagne Vinaigrette*

SALMON GRAVALAX WITH OYSTERS IN TEMPURA BATTER  
*Petit Salad, Clover Honey- Mustard Vinaigrette*

### ENTRÉES

 HERB CRUSTED LINE CAUGHT PACIFIC HALIBUT  
*Lobster Mashed Potatoes, Grilled Fennel, Tomato Butter Sauce*

 BROXBURN FARMS CARAMELIZED ONION, TOMATO AND  
WILD THYME FLAN  
*Harvest Vegetable and Bean Casserole, Arugula, Warm Nicoise Vinaigrette*

MINT CRUSTED ALBERTA RACK OF LAMB  
*Potato Gratin, Cannellini Beans Cassoulet, Haricot Verts, Pomegranate Jus*

SAGE ROASTED ORGANIC CHICKEN BREAST  
*Exotic Mushroom Risotto, Vegetable Medley, Truffle Scented Pan Jus*

ORECCHIETTE PASTA GHIOTTON  
*Creamy Meat Sauce, Porcini Mushrooms, Pea, Truffle Oil*

PAN SEARED SABLE FISH WITH MUSSELS & CLAMS PROVENCALE  
*Summer Pea Fondue, Warm Poplar Bluff Organic Potato and French Bean Salad*

### RIMROCK BUTCHER BLOCK WHERE STEAK IS THE ENCORE

Spring Creek Ranch AAA Striploin

10 oz

12 oz

Spring Creek Ranch AAA Rib Eye

10 oz

12 oz

Diamond Willow Organic Beef Tenderloin

8 oz Filet Mignon

10 oz Filet Mignon

Carmen Creek Bison Tenderloin

8 oz Filet Mignon

10 oz Filet Mignon

*Served with choice of Natural Veal Jus, sundried tomato béarnaise, Cafe de Paris Butter, or Madagascar Green Peppercorn Sauce, Seasonal vegetables and Poplar Bluff potato gratin. All cuts are dry aged in-house for minimum of 28 days.*

r *Contains Nuts*

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## BISTRO FARE MENU

### STARTERS

**ROAST BROXBURN TOMATO SOUP “SINCLAIR”**   
*Roasted Vine Ripened Tomatoes With Crusty Garlic Bread Croutons*

**CLASSIC PALLISER BRUSCHETTA**   
*Diced Tomatoes, Fresh Basil, Shallots, & Garlic on Toasted French Bread. Drizzled With Aged Balsamic Reduction & Organic Olive Oil*

**MOROCCAN SPICED LAMB CHOPS**  
*Four Lamb Chops With Roasted Red Pepper Aioli*

**BROXBURN TOMATO & FAIRWINDS FARM GOAT CHEESE SALAD**   
*Hotchkiss Arugula, Debbie Mc Gee Sweet Basil Vinaigrette*

**PALLISER CAESAR SALAD**  
*Focaccia Croutons & Parmesan Reggiano Shavings  
With Grilled Marinated Chicken Breast*

### MAINS

**CARMEN CREEK BISON EMINCE**  
*Thinly Sliced Bison Tenderloin Simmered in Mushroom Cream Sauce With Egg Fettuccini Noodles*


**ROASTED CORNISH HEN**  
*Poplar Bluff Organic Potato, Seasonal Vegetables & Barbeque Scented Jus*

**PAN SEARED SOY-MAPLE MARINATED FILLET OF SALMON**  
*Poplar Bluff Organic Potato, Seasonal Vegetables Red Wine Butter*

**HOMESTYLE SHEPHERDS PIE**  
*Layers of Seasoned Angus Beef & Pork with Carrots, Peas, Corn & Mashed Potatoes*

**PENNE PASTA**  
*White Wine Cream Sauce, Slow Roasted Garlic, Fresh Basil, Sundried Tomatoes, Black Olives & Artichoke Hearts*

**VEGETABLE LASAGNE**   
*Served with Zesty Tomato Sauce Watercress Salad & Toasted Focaccia Bread*

 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.



*Our seafood items are designated as Ocean Wise. Ocean Wise is a Vancouver Aquarium conservation program created to help restaurants and their customers make environmentally friendly seafood choice.*

**SUKANT DAKUA – RIMROCK DINING ROOM CHEF**