

APPETIZERS

- SHIRAZ ROASTED RED ANJOU PEARS, SPINACH AND  12.
 FENNEL SALAD
Served on a Bagel crisp with orange segments, balsamic drizzle and caramelized pecans
- HOMESTYLE CAESAR 11.
With oven roasted paprika tomatoes, freshly shaved Parmigiano and croutons
- 'FRUIT DE MER' TRIO 16.
*Sesame and peppercorn seared tuna, mango escabèche
 Smoked Atlantic salmon and herb cream cheese cornets with horseradish drizzle
 Shrimp with a verjus vinaigrette*
- WARM CHORIZO AND "CHÈVRE DE NEIGES" GOAT 15.
 CHEESE CROQUETTE DUO
Served with pineapple "Choucroute" and smoked paprika oil
- CORNISH HEN AND QUAIL BALLOTTINE 16.
Topped with Foie Gras mousse and duck jelly, drizzle of port glaze





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

VEGETARIAN OPTIONS

- TABER CORN NAGE 10.
Oven roasted corn kernel, shaved truffle and ricotta ravioli
- BUTTERNUT SQUASH VELOUTÉ 10.
Curry aroma, served with a rice cake and sautéed lentils
- POTATO GNOCCHI AND FLAMED GRILLED ASPARAGUS 26.
*Served with asparagus butter and marinated heirloom baby tomatoes
 Suggested wine: 2004 Wolfberger, Eichberg Grand Cru, Pinot Gris, Alsace, France, 87.*
- RICE AND COUSCOUS NAPOLEON  23.
*With a chick pea, olive and Tomato concassé
 Suggested wine: 2005 Lorane Valley, Pinot Noir, Oregon, USA, 61.*

ENTRÉES

- MAPLE GLAZED WILD ATLANTIC SALMON  33.
*Bringing home the true white north...with bacon barley and root vegetables
 Suggested wine: 2007, Dr. Loosen, Riesling, Mosel, Germany, 45.*
- SUNSHINE COAST SABLE FISH  35.
*With a Riesling risotto, chive oil and root vegetables. Pernod Beurre Blanc
 Suggested wine: 2007 Blasted Church, Pinot Gris, Okanagan Valley, Canada, 65.*
- BUTTER POACHED PICKEREL 32.
*Duo potato pavé, cilantro tempered yogurt sauce
 Suggested wine: 2006 Château de Sancerre, Sauvignon Blanc, Loire, France, 70.*

All seafood selection is part of the ocean wise and sustainable Fairmont program

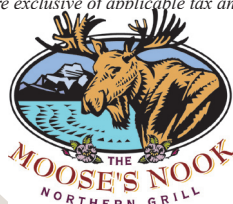


Locally Grown, Organic or Sustainable


"Fairmont is committed to your health and well-being by preparing all cuisine without artificial trans-fat."


Should you have any food related allergies, please let our Service Team know

All prices are exclusive of applicable tax and gratuities.



ENTRÉES


OVEN ROASTED CHICKEN "A LA DIABLE"  32.
Free range Alberta chicken suprême stuffed with spicy sausage and apple served with roasted garlic mash, cassis cranberry reduction
 Suggested wine: 2006 Quails' Gate, Pinot Noir, Okanagan Valley, Canada, 72.

PAN SEARED BROME LAKE DUCK  36.
Fairmont tea smoked and served with a curried ragout of corn and squash. Duo potato pavé, Grand Marnier and ginger reduction jus
 Suggested wine: 2006 Sebastiani, "Old Vines", Zinfandel, Sonoma County, USA, 58.

CRUSTED RACK OF LAMB 39.
Togarashi crust, herbed polenta, mint jus
 Suggested wine: 2005 Sumac Ridge, "Black Sage Vineyard", Cabernet Franc, Okanagan Valley, Canada, 73.

ALBERTA RAISED "SUN HAVEN" PORK TENDERLOIN  36.
Stuffed with stone fruits and sage, sweet potato wedges, Yukon Jack jus
 Suggested wine: 2005 Sumac Ridge, Merlot, Okanagan Valley, Canada, 61.

THE MOOSE'S NOOK OPEN FACED VENISON BURGER 28.
Red cabbage peach slaw and tomato rouille. Served with home made fondant potatoes
 Suggested wine: 2006 Errazuriz, "Reserve", Cabernet Sauvignon, Maipo Valley, Chile, 59.

BRAISED RING NECK PHEASANT  34.
Maple Brine soaked, pan-fried fingerling potatoes, roasted cipollini onions and parmesan cream foam
 Suggested wine: 2006 Fox Creek JS, Shiraz/ Cab Franc, McLaren, Australia, 72.

THE BEST OUT WEST

All Moose's Nook steaks are aged 21 - 28 days. Served with horseradish mashed potatoes, wild mushroom ragout and fresh vegetables.

ALBERTA AAA BEEF TENDERLOIN 40.
Peppercorn and thyme jus
 Suggested wine: 2005 Cedar Creek Platinum Reserve, Merlot, Okanagan Valley, Canada, 108.

OUR SIGNATURE BOAR BACON WRAPPED BISON TENDERLOIN 42.
Calvados and toasted pine nut jus
 Suggested wine: 2006 Barone Ricasoli, Chianti Classico Broilio, Tuscany, Italy, 67.

PRIME RIB OF ALBERTA BEEF
The "King of Roasts" served with rosemary garlic jus
 Suggested wine: 2004 Bleasdale, Cabernet Blend, Langhorne Creek, Australia, 47.

The Jasper Park Lodge cut 10oz prime rib 38.

Jasper Park Warden's cut 16oz prime rib 42.

SIDE ORDERS 8.

- SAUTÉED BC WILD MUSHROOMS
- ORGANIC BABY SPINACH "A LA CRÈME"
- BASQUE'S STYLE CORN ON THE COB
- ASPARAGUS AMANDINE WITH BLUE CHEESE
- TRADITIONAL BAKED POTATO WITH CONDIMENTS

 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.

