







Appetizers

	Daily Inspired Soup	10
	Voltigeurs Farms Natural Chicken Consommé Truffled Agnolotti	10
	Spicy Coconut Lobster Broth P.E.I. lobster morsels, lime leaf essence, field mushrooms, roasted corn, scallions	14
	Byward Market Organic Greens Olive oil poached tomatoes, pickled radishes, beet and carrot whisps, Maple-Dijon dressing	10
	Wilfrid's Caesar Salad Hearts of romaine, double smoked bacon, shaved parmesan cheese, challah croûtons, roasted maple garlic, classic Caesar dressing	13
	Caprese Salad Vine-ripened tomato, Ontario mozzarella, wild rocket, truffled saba dressing	14
	Ahi Tuna Tower Avocado, Ahi tuna tartare, roasted bell peppers, maple & apple cider reduction	16
		
	Wild Blue Crab Cake Fennel jicama slaw, creamy lemon-dill tartar sauce	14
	Seared Digby Scallop Duet Jumbo Canadian sea scallops with Pernod basil cream, potato and Oka cheese mousseline, pancetta crisp, red onion jam	16
	Peppered Angus Beef Carpaccio Shaved feta, celery root and arugula salad, capers, horseradish cream	16
	Jumbo Prawns Seaweed salad, cocktail style micro greens, house cocktail sauce	16
	Smoked Duck Salad Mesclun and endive mix, Balderson cheese crisp, blood orange emulsion	15

Local Feature

Berg en Dal Honey

Honey made locally from bee hives in the Gatineau Hills

Fairmont Lifestyle cuisine

Created using fresh and nutritionally balanced ingredients,

Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

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



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Fairmont Château Laurier, in partnership with Ocean Wise™, is proud to offer sustainable seafood menu options.

09/02/09

Entrées

	Grilled Atlantic Salmon Filet	30
	Toasted Mediterranean couscous, citrus & red onion salsa, roasted tomato & basil velour	
	Lamb Rack Rubbed with Fairmont Organic Tea	45
	Sweet potato mash, rosemary pan jus	
	Vegetarian Curry	25
	Chickpeas and red lentil curry baked in a winter squash, lemongrass Basmati rice, preserves and papadums	
	Chipotle-Maple Roasted Organic Chicken Breast	29
	Butter whipped yams, haricots verts, natural pan jus	
	East Coast Lobster & Shrimp Fettuccine	30
	Butter poached lobster & shrimp, fresh basil, charred cherry tomato cream, celery hearts, extra virgin olive oil	
	Duet of Canadian Cod	38
	East Coast cod croquette, West Coast seared sablefish, steamed spinach, pickled ginger & coconut curry sauce	
	Coastal Seafood Trilogy	40
	Butter poached Atlantic lobster tail, grilled jumbo prawn and Digby scallop, cauliflower puree, market vegetables, tomato-tarragon nage	
	Berg en Dal Chili Glazed Duck Breast	36
	Roasted duck breast glazed with local Berg en Dal spiced honey, tuxedo rice, smoked duck confit, baby bok choy, Sichuan peppercorn sauce	
	Grilled Brigham Boar Chop	45
	Red bliss potato, thyme & leek hash, blueberry & cassis reduction	

Angus Beef

Rideau 1 Spiced Prime Rib of Beef	8 oz	39
Hand-carved and slow roasted with 1 Rideau Spice mix, chive mashed Yukon potato, market vegetables, cabernet-merlot sauce	10 oz	42
New York Striploin, 10 oz		42
Thyme roasted fingerling potatoes, market vegetables, three peppercorn sauce		
Beef Tenderloin, 6 oz		42
Garlic mashed potato, haricots verts, balsamic pearl onions, cabernet-franc reduction, Béarnaise sauce		
	add Blue Crab Oscar Crust	45