

# FIRST COURSE

-  **HERONS SPICED PRAWN SALAD** 16  
smoked steelhead caviar . soft herbs . green goddess dressing
- ROMAINE SALAD** 12  
parmesan crisp . focaccia crouton . caesar dressing
- BABY SPINACH SALAD** 14  
roasted stone fruit . spiced pecans . pickled shallots . buckwheat honey  
warm bacon sherry vinaigrette
- PEMBERTON SUNCHOKE VELOUTÉ** 11  
wild mushroom sauté . shaved pecorino cheese
-  **DUNGENESS CRAB BISQUE** 13  
tarragon cream
-  **SALT SPRING ISLAND HONEY MUSSELS** 16  
chardonnay . parsley . tomato . grilled garlic baguette



## FAIRMONT LIFESTYLE CUISINE

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

-  **WEST COAST SALMON LOX** 15  
pickled vegetables . baby arugula greens . citrus vinaigrette
- HEIRLOOM TOMATO SALAD** 15  
golden eleni olive oil . 50 year old sherry vinegar . basil  
shaved pecorino cheese
- HERONS MIXED GREEN SALAD** 12  
shaved vegetables . citrus vinaigrette

*please advise your server of any allergies  
a \$3 surcharge will be applied to split items  
applicable taxes and gratuities are not included*

*'As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.'*

# MAIN COURSE

<b>PAN SEARED BEEF TENDERLOIN</b>	38
roasted garlic organic potatoes . market vegetables . madeira jus	
<b>JUMBO PRAWNS AND CARAMELIZED SEA SCALLOPS</b>	38
smoked bacon risotto . sautéed mushrooms . lemon sauce	
 <b>SEARED WEST COAST WILD SALMON</b>	32
new white potatoes . fine beans . golden pea shoot salad . shellfish broth	
<b>OVEN ROASTED RACK OF LAMB</b>	40
summer vegetable sauté . watercress . sweet pea purée . pine nuts . olive jus	
 <b>PAN SEARED SABLEFISH</b>	30
celery root purée . green asparagus . confit carrots . truffle vinaigrette	
<b>FRASER VALLEY DUCK BREAST</b>	31
du puy lentils . grilled okanagan peach . foie gras emulsion	
 <b>CRISPY BLACK BASS</b>	34
dungeness crab truffle pavé . bean sauté . chardonnay infused butter	
<b>BRAISED VEAL OSSO BUCCO</b>	32
basil potato mousseline . sweet corn . chanterelle and morel mushroom sauté	
<b>FREE RANGE CHICKEN BREAST</b>	31
traditional coq au vin vegetable . black truffle compound butter	



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### **LOBSTER & SMOKED ORGANIC TOMATO GARGANELLI** 32

watercress . garlic oil . shaved vegetables . pecorino cheese . pine nuts

### **TOP SEARED HALIBUT** 30

grilled baby leeks . fire roasted tomatoes . wilted arugula

### **ORGANIC VEGETABLE POT-AU-FEU** 28

soft poached free range hen egg . 'rooftop' pesto melba

Herons Restaurant Chef Wayne Harris  
Chef de Partie Colin Burslem



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

herons