








FIRST COURSE

-  **HERONS MIXED GREEN SALAD** 12
shaved vegetables . citrus vinaigrette
- ROMAINE SALAD** 12
parmesan crisp . focaccia crouton . caesar dressing
- HERONS SPICED PRAWN SALAD** 16
smoked steelhead caviar . soft herbs . green goddess dressing
- YUKON GOLD POTATO GNOCCHI** 14
black truffle crème . caramelized onions . sautéed wild mushrooms
- WATERFRONT SEAFOOD CHOWDER** 13
mussels . clams . seafood medley
- DUNGENESS CRAB BISQUE**  13
tarragon cream . chervil salad
-  **WEST COAST SALMON TASTER**  16
maple candied salmon belly . cedar plank smoked salmon.
soy maple gastrique . tarragon salt . yukon gold blini
-  **SALT SPRING ISLAND HONEY MUSSELS**  16
chardonnay . parsley . tomato . grilled garlic baguette
- DUNGENESS CRAB CAKES**  16
lemon garlic aioli . apple fennel slaw

*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

-  **FRASER VALLEY SMOKED TOMATO GARGANELLI** 20
garlic infused olive oil . watercress . smoked organic tomatoes
shaved pecorino cheese
- OVEN ROASTED RACK OF LAMB** 40
vegetable sauté . watercress . sweet pea purée . pine nuts . olive jus
-  **VEGETABLE COCONUT GREEN CURRY** 26
crispy tofu . eggplant . cauliflower . yukon gold potato . cilantro . basmati rice
- JUMBO PRAWNS AND CARAMELIZED SEA SCALLOPS** 38
smoked bacon risotto . sautéed mushrooms . lemon sauce
-  **TOP SEARED HALIBUT**  30
fennel crusted . pemberton valley organic potato risotto . autumn vegetables
- BRAISED VEAL OSSO BUCCO** 32
basil potato mousseline . sweet corn . local mushroom sauté
- PAN SEARED SABLEFISH**  30
celery root purée . green asparagus . confit carrots . truffle vinaigrette
- PAN SEARED BEEF TENDERLOIN** 38
roasted garlic organic potatoes . market vegetables . madeira jus
- FREE RANGE CHICKEN BREAST** 31
traditional coq au vin vegetable . black truffle compound butter
-  **SEARED WEST COAST WILD SALMON**  32
lobster medallions . niçoise olives . julienne ratatouille . fingerling potatoes
watercress greens



FAIRMONT LIFESTYLE CUISINE 

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



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

herons