

SOUPS

FAIRMONT COAST-TO-COAST SEAFOOD CHOWDER

Alberta Golden Trout Caviar, Wild British Columbia Smoked Cod, Northwest Pacific Shrimp,
New Brunswick Atlantic Salmon, Double-Smoked Yukon Wild Boar Bacon, Fingerling Potatoes
\$13.50

WILD MUSHROOM VELOUTÉ

Velouté with Sautéed “*Sherwood Park*” Mushrooms, Chive Oil Drizzle
\$12.50

CHEF’S DAILY SOUP CREATION

Created with seasonal, locally-grown ingredients
\$10.50

SALADS

BABY FIELD GREENS

Warm Goat Cheese, Port Wine Figs, Rosemary Oil, Balsamic Vinaigrette
\$15.50

THE “MAC’S” PRAIRIE CAESAR SALAD

Crispy Pancetta, Lemon Confit, Fried Capers,
Shaved Asiago Cheese, Traditional Lemon Garlic Dressing
\$15.00

Add Chicken Breast **\$6.50**

Add Prawns **\$8.50**

GRILLED AHI TUNA COUSCOUS SALAD

Couscous Salad, Potatoes, Sun-dried Tomatoes, Olives,
Sugar Snaps, Lime Crème Fraîche
\$18.50

CRAB AND MANGO SALAD

Avocado Buttermilk Shooter, Crab Tempura, Gin and Tonic Vinaigrette
\$18.50

SANDWICH OF THE DAY

The Sandwich is served with your choice of Baby Greens, Caesar Salad or Cup of Soup of the Day

Our Service Team will introduce Today’s Inspiration
\$22.00

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.



ENTRÉES

PAN-SEARED CHINOOK SALMON

Cauliflower Purée, Vanilla-Infused Cherry Tomatoes,
Wilted “*Inner Garden*” Organic Pea Shoots, Vanilla Butter
\$25.00

PAN-SEARED “HAND HARVESTED” PACIFIC SCALLOPS

Miso Marinated Scallops, Asian-style Vegetables,
Lemongrass Foam
\$28.00

VEAL SALTIMBOCCA

Classic Italian Veal Roulades with Parma Ham and Sage, Panzanella Bread Salad with Maple Vinaigrette,
Tomatoes, Green Beans, Basil and Arugula, Sage Cream
\$25.00

6 OZ ORGANIC “DIAMOND WILLOW” BEEF RIBEYE

Braised Oxtail, Mashed Potatoes, Glazed Carrots,
Wilted Organic Wild Greens, Wild Mushrooms, Beef Jus
\$31.00

OPEN-FACED LASAGNE

Roasted Artichokes, Potato and Tomato Ragout, Fresh Herbs,
Wild Boar Carbonara Sauce
\$23.00

Add Chicken Breast **\$6.50**

Add Prawns **\$8.50**

VEGETARIAN RÖSTI

Potato Rösti, Truffled Asparagus and Cauliflower,
Poached Egg, Hollandaise, Yam Fries
\$23.00

PISTACHIO-SESAME CRUSTED TOFU

Red Lentils, Red Onion Confit, Bok Choy,
Light Almond Milk Foam
\$23.50

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