




# DINNER

## SOUPS

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| <b>SOUP OF THE DAY</b><br>OUR CHEF'S SEASONAL CREATION                         | 12 |
| <b>FOREST MUSHROOM CHOWDER</b><br>POTATO LEEK GARNISH<br>PORCINI MUSHROOM DUST | 14 |
| <b>ROASTED CARROT AND CORN BISQUE</b><br>TRIPLE CRÈME BRIE                     | 14 |

## STARTERS

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|  <b>SEASONAL GREENS</b><br>CHIVE VINAIGRETTE, SUMMER VEGETABLES                                    | 12 |
| <b>CLASSIC CAESAR SALAD</b><br>HOUSE MADE ROASTED GARLIC DRESSING,<br>BACON CRISP AND FOCACCIA CROUTONS   | 14 |
| <b>SPINACH &amp; MARINATED MUSHROOM SALAD</b><br>WARM BACON AND BALSAMIC VINAIGRETTE<br>ASIAGO CHEESE   | 15 |
| <b>SALTSPRING ISLAND GOAT'S CHEESE AND TRUFFLE CROQUETTES</b><br>TOMATO PANNA COTTA, BALSAMIC PEARLS  | 15 |
|  <b>DUNGENESS CRAB SALAD</b><br>GINGER SESAME SNAP, AVOCADO<br>MICRO GREENS, CLASSIC VINAIGRETTE | 16 |
|  <b>SEARED DIVER CAUGHT SCALLOPS</b><br>SOYBEAN PURÉE, TOMATO CAPER RELISH<br>SAFFRON SYRUP      | 18 |
| <b>QUEBEC FOIE GRAS MOUSSE</b><br>HOUSE MADE GRAHAM CRACKER, PINEAPPLE CHIPS<br>SPICED PINEAPPLE BRANDY REDUCTION   | 19 |



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