

SALADS AND STARTERS

Dungeness Crab Bisque	
Tarragon Infused, Cognac, Mini Crab Cakes	13
Butternut Squash and Lobster Bisque	
Poached Lobster, Shaved Truffles	15
Truffle Chicken Consommé	
Searched Foie Gras, Vegetable Pearls	13
Organic Greens and Sprouts	
Artichokes, Asparagus, Cured Tomatoes	12
Mesclun Green Salad	
Meyer Lemon and Mustard Vinaigrette	9
Arugula Salad	
Shaved Jumbo Prawns, Warm Camembert and	
Bacon Croutons, Lemon Dressing	14
Baby Red and Green Romaine	
Creamy Lobster Caesar Dressing, Crab Legs,	
Shaved Parmesan	16

STARTERS

Chanterelle and Sweet Potato Pie	
Spiced Pecan, Micro Kale Salad	16
Northwest Seafood Sampler	
Prawns, Oysters, Dungeness Crab, Smoked Salmon,	
Trio of Sauces*	32
Smoked Salmon	
Crème Fraîche, Dungeness Crab, Green Apple	16
Grilled Foie Gras	
Apple Upside Cake, Caramelized Apples	17

MAIN COURSES

Searched Scallops	
Crisp Potatoes, Melted Young Leeks,	
Truffle Bacon Butter Sauce*	39
Sesame Crusted Ahi Tuna Rare	
Wasabi Mashed Potatoes, Crisp Mushrooms*	40
Butter Poached Lobster	
Dungeness Crab Lasagna, Baby Artichoke*	49
Prosciutto Wrapped Wild Salmon	
Truffle Whipped Yukon Potatoes, Balsamic Onions,	
Sautéed Spinach, Crispy Morels*	39
Free Range Organic Chicken Wellington	
Garlic Spinach Cake, Cured Tomato Leaves,	
Forest Mushrooms and Foie Gras	30
Grilled Kurobuta Pork Loin	
Mustard Dressed Arugula, Smoked Morels,	
Shaved Apples	34
Veal Chop	
Creamed Morels, Garlic Whipped Potatoes, Asparagus*	44
Prime New York Steak	
Maytag Bleu Cheese Potatoes, Peppercorn Sauce*	45
Filet of Angus Beef	
Braised Oxtail, Shallots, Young Organic Carrots*	46
Roasted Rack of Local Lamb	
Ratatouille and Basil Sauce, Goats Cheese Mash*	46

FAIRMONT LIFESTYLE CUISINE

Fairmont Lifestyle Cuisine was inspired by our Willow Stream Spas. Created using fresh and naturally balanced ingredients, Fairmont Lifestyle Cuisine contributes to optimal health and wellness.

Roasted Baby Beet Salad	
Balsamic Glazed Pecans, Silky French Goat Cheese,	
Pickled Cippolinis	13
Grilled Morel Mushroom	
Wrapped in Vegetable Bacon,	
Black Truffle Whipped Potatoes, Au Jus	30
Steamed Seabass	
Sugar Pie Pumpkin, Crisp Sweet Potato Gnocchi	39

THREE COURSE

Butternut Squash and Lobster Bisque*	
Waterbrook Sauvignon Blanc,	
Columbia Valley, Washington 2005	
—————	
Steamed Seabass	
Sugar Pie Pumpkin, Crisp Sweet Potato Gnocchi*	
Chateau Ste. Michelle "Canoe Ridge" Chardonnay,	
Columbia Valley, Washington	
or	
Grilled Kurobuta Pork Loin	
Mustard Dressed Arugula, Smoked Morels, Shaved Apples	
O'Reilly's Pinot Noir, Oregon	
—————	
The Georgian Black and White Soufflé	
\$69 per person with wine, \$49 per person without wine	

SEVEN COURSE

Kushi Oyster Russian Caviar Mignonette,	
White Sturgeon Tartar*	
Louis Roederer Brut NV, Champagne, France	
—————	
Chanterelle and Sweet Potato Pie	
Spiced Pecan, Micro Kale	
Nefarious Viognier, Columbia Valley, Washington	
—————	
Truffle Chicken Consommé	
Searched Foie Gras, Vegetable Pearls	
Poet's Leap Winery Riesling, by Armin Diehl,	
Columbia Valley, WA	
—————	
Intermezzo	
—————	
Butter Poached Lobster	
Dungeness Crab Lasagna, Baby Artichoke*	
•Maurice Cellars Chardonnay, Columbia Valley, Washington	
or	
Roasted Rack of Local Lamb	
Ratatouille and Basil Sauce, Goats Cheese Mash*	
Northstar Merlot, Columbia Valley, Washington 2002	
—————	
Saint Agur Beignets	
Mauzy, Mas Blanes, Vin Doux Naturel, Roussillon, France	
—————	
Trio of Soufflé	
Classic Chocolate, Huckleberry, Grand Marnier	
Tokaji, Royal Tokaji, 5 Puttonyos, Hungary	
\$145 per person with wine, \$90 per person without wine	

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