

# THE GEORGIAN

A classic approach to contemporary cuisine

## Soups, Salads and Starters

Soup of the Day	8	Indian Spiced Prawn Salad*	14
Walla Walla Onion Soup	9	Apples, Mango, Avocado	
Melted Triple Cream Crouton		Entrée Portion	18
Pacific Northwest Clam Chowder	8	Lusciously Loaded Louie*	14
"411" Sushi Roll	9	Shrimp or Crab	
Spicy Dipping Sauce		Entrée Portion	18
Mesclun Salad	8	Pike Place Market Chop Salad	14
Truffle Balsamic Vinaigrette		Chicken, Golden Raisins, Dried Peaches,	
Wasabi Chicken Salad	14	Grapes, Figs, Candied Pecans, Blue Cheese	
Chicken, Napa Cabbage, Cashews, Carrots,		Entrée Portion	18
Pears, Green Onion, Asian Dressing		Classic Olympic Caesar Salad*	9
Entrée Portion	18	Chicken, Crab or Shrimp	
		Entrée Portion	15

## Mains

Campanelle Pasta, Chicken, Crushed Tomatoes, Roasted Garlic, Fresh Basil	17
Truffle Sweet Pea Cannelloni, Tomato Confit and Pea Vine Salad	16
Prosciutto and Basil Wrapped Massive Prawns, Warm Avocado, Grapefruit Salad	19
Steamed Fresh Halibut, Shiitake Mushrooms, Sticky Rice, Sizzling Sesame Oil	19
Seared Ahi and White Cheddar Melt, White Truffle Fries, Spicy Tomato Ketchup*	19
Seattle Chicken Club Toasty, Ginger Carrot Air	14
Wild Salmon Burger, Organic Roasted Garlic Fries, Chop-Chop Salad, Lemon Aioli	12
10 oz. Beef Burger, Organic French Fries, Beer Battered Onion Rings*	12
Grilled Spring Salmon Belly, Tempura Asparagus and Sesame Rice Cake	14

## Express Lunch

Smoked Turkey Club

Soup of the Day

Olympic Caesar Salad

Chocolate Nip Pate

15

## 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.

Sun Dried Tomato and Matsutake Bisque, Roasted Kalamata Olive Agnolotti	8
Lemon Brioche Crusted Rainbow Trout, Spring Morels and Warm Spring Spinach Salad	15
Organic Mixed Greens, Goat Cheese and Capsicum Vinaigrette	8
Wilted Organic Spinach Salad, Blue Cheese Bacon Dressing	9
Flat Iron Steak, Roasted Shallot, Goat Cheese Potato Mousse, Marinated Baby Vegetables*	19

Fairmont is committed to your health and well-being by preparing all cuisine without artificial trans-fat

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A Service Charge of 18% will be added to groups of 8 or larger.