BOW VALLEY grill

STARTERS

ROASTED TOMATO & RED PEPPER BISQUE
tempura cheddar cheese curds, fresh italian parsley, saffron crème fraîche, herb oil.
11

POTATO ALE & WHITE CHEDDAR SOUP
country bacon lardons, brown butter croutons, shaved old cheddar, chive crème fraiche.
10

DUET OF ROMAINE SALAD
red & green romaine, crispy coppa ham , garlic confit, kalamata olives
grilled crouton, parmigiano reggiano, garlic & anchovy dressing.
14
add grilled prawns or chicken
9

DUCK CONFIT SALAD
duck leg confit, butternut squash, wheat berries, quinoa, barley, candied walnuts,
goat cheese, baby greens, roasted pears, radish, sultanas, pomegranate molasses, maple emulsion.
14

BISON SHORT RIB MAC-N-CHEESE
centennial ale braised bison short rib, forest mushrooms, black truffle mornay sauce,
mache, green peas, crispy shallot strings, parmigiano & panko crust.
15

LIFESTYLE CUISINE *Plus*

Nutritious meals designed around select dietary needs and diet-dependent requirements. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness.

Fairmont HOTELS & RESORTS

CANADIAN BISTRO SALAD
mixed greens, house cured smoked salmon lox, grilled corn, cherry tomatoes, radish,
fire roasted peppers, pea shoots, apple cider dressing.
(dash, diabetic, gluten free)
14

THE Fairmont BANFF SPRINGS

BOW VALLEY grill

MAINS

BVG BURGER
foie gras buttered brioche bun, cave aged gruyere, sautéed mushrooms,
big rock ale & bacon relish, pepper greens, smoked tomato aioli,
house cut parmesan fries.
20

ARUGULA PESTO RISOTTO
chanterelle mushrooms, arugula & walnut pesto,
grizzly gouda arancini, arugula greens, herbs de provence,
shaved parmigiano reggiano.
26

PAPPARDELLE STROGANOFF
pappardelle pasta, braised veal cheeks, forest mushrooms,
roasted cherry tomatoes, wilted spinach, caramelized cipollini onions,
crème fraiche, veal glaze, potato hay.
26

HALF ROASTED GUINEA HEN
buttermilk mashed potatoes, caramelized brussels sprouts, baby carrots
cipollini onions, honey & thyme pan jus.
28

BOW VALLEY GRILL'S FEATURED SELECTIONS
all meats are served with caramelized cippolini onion potato purée,
seasonal vegetables & red wine pan jus.

7 oz slow roasted prime rib	**33**
10 oz slow roasted prime rib	**39**
8 oz grilled beef flat iron	**32**
9 oz grilled pork "tomahawk"	**32**
8 oz grilled rib eye	**38**
6 oz grilled bison tenderloin	**50**
10 oz grilled elk chop	**42**

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Fairmont HOTELS & RESORTS

PAN ROASTED TROUT
steamed fingerling potatoes, green peas, wilted swiss chard
organic baby greens, preserved lemon, tomato seafood chowder sauce
clams, sea scallops, prawns
(diabetic, dash)
28

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

THE Fairmont BANFF SPRINGS