

m a i n s  
served with market vegetables

slow roasted alberta prime rib  
dijon & rosemary crusted prime rib | roasted garlic whipped potato  
tomato & horseradish jam | rosemary jus  
**29 Regular cut**  
**38 BVG cut**

29 alberta beef sirloin  
smoked & grilled top sirloin | twice baked potato | glazed brussel sprouts  
crispy onion ring | watercress greens | cabernet veal glaze  
bacon & tomato butter

  28 pan roasted trout  
sweetheart potato rissole | butternut squash purée | asparagus  
micro green salad | yellow stone carrots  
rock shrimp | tarragon cream sauce

27 pork duo  
apple BBQ glazed pork ribs | cardamom braised pork belly | colcannon potatoes  
ginger stewed apple purée | root beer glazed heirloom carrots  
arugula & roasted corn salad

20 "BVG" steak burger  
foie gras buttered brioche bun | cave aged gruyere | sautéed mushrooms  
red wine onion & bacon relish | pepper greens  
house cut parmesan fries  
smoked tomato aioli

 25 roasted beet risotto  
green asparagus | beet greens | goat cheese  
heirloom carrots | roasted beets  
basil oil | preserved lemon & dill salad

26 braised beef short rib "stroganoff"  
pappardelle pasta | braised short ribs | grilled portabella mushrooms  
pickled cipolini onions | fresh italian parsley  
dill crème fraiche | yukon gold potato hay

11 d e s s e r t b u f f e t

selections from our delectable dessert buffet



## appetizers

soup of the day 9  
made daily highlighting local ingredients

potato ale & white cheddar soup 10  
country bacon lardons | brown butter croutons  
shaved old cheddar | chive crème fraiche

duet of romaine salad 14  
red & green romaine | double smoked bacon | garlic confit  
taggiasche olives | grilled crouton | cherry tomatoes | parmigiano reggiano  
garlic & anchovy dressing

duck confit croquettes 12  
camembert filled Yukon gold potato & duck confit croquettes  
triple sec & orange veal glaze | lemon thyme aioli | mâche greens

maple glazed scallops 15   
brown butter squash purée | kobocho squash & goat cheese risotto | micro green salad  
spiced pumpkin seeds | cointreau reduction

salt spring island mussels 13    
Valbella chorizo sausage | garlic | cilantro | julienne vegetables | tomatoes  
grilled french baguette | chardonnay & tomato broth | fennel cream

 As part of Fairmont’s commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. All cuisine is prepared without any artificial trans fats.

## sustainability

From the Rocky Mountains to the Alberta badlands, this diverse landscape is home to a number of both sustainable and organic farms. As part of Fairmont’s commitment to environmental stewardship, this menu contains locally sourced items from Fairwinds, Broxburn and Hotchkiss farms. In addition, we feature gourmet food products such as Valbella cured meats.



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