



## 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| kobocha 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.