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, double smoked bacon, garlic confit, taggiasche 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, summer 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, grilled scallion emulsion, apple cider dressing.
(dash, diabetic, gluten free)
14

THE Fairmont BANFF SPRINGS 125 YEARS

BOW VALLEY grill

MAINS

SLOW ROASTED PRIME RIB
dijon & rosemary crusted prime rib, roasted garlic whipped potato
tomato & horseradish jam, seasonal vegetables, rosemary bordelaise.
REGULAR CUT 7oz - 32
BVG CUT 10oz - 38

GRILLED BEEF FLAT IRON
garlic & herb roasted bone marrow, gorgonzola creamed spinach,
pepper greens, yukon gold gaufrette potato crisps,
lemon parsley garlic butter.
29

GRILLED PORK TOMAHAWK
buttermilk & thyme marinated pork rib steak,
whiskey & maple glazed pork belly, five bean cassoulet, rainbow carrots
pepper greens, grilled corn salsa, grainy dijon vinaigrette.
29

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, brasied veal cheeks, forest mushrooms,
roasted cherry tomatoes, wilted spinach, carmelized cipollini onions,
crème fraiche, veal glaze, potato hay.
26

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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.

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