A SAMPLING OF OUR LOCAL SEASONAL SUPPLIERS

Fairmont's farm to table philosophy embraces a sustainable approach to agriculture and dining.
At its heart, the concept is to use locally sourced, organic and sustainable ingredients whenever possible.
The following are some of our local producers.

Hotchkiss Farms

Located in Rocky View Alberta, Hotchkiss Farms takes great pride in their certified organic approach to growing herbs and vegetables.
Products we use - heirloom tomatoes, green beans, micro greens, arugula and fresh herbs.

Valbella

Located in Canmore Alberta, Valbella's commitment to excellence paired with its European tradition and simple love for fine food, has allowed it to stand out as one of Western Canada's most recognized meat processors.
Products we use - prosciutto and pancetta.

Fairwinds Farm

Located in Fort Mcleod Alberta, Fairwinds has become renowned in Alberta for their naturally raised goats and organically produced chèvre and flavoured cheeses.
Products we use - organic goat's milk chèvre.

Fairmont Lifestyle Cuisine

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 artificial trans fat.

Fairmont lifestyle cuisine

Antipasti

PAN-SEARED PRAWNS 17
GAMBERONE CON CROSTINO

Local Vine Ripened Tomatoes, White Wine, Marinated Olives, Capers, Chilies, Garlic, Italian Parsley & Grilled Crostino

ALBERTA BEEF CARPACCIO 16
CARPACCIO DI MANZO

Sliced Alberta Beef Tenderloin, Shaved Parmigiano Reggiano, Arugula, Truffle Aioli,
Balsamic Reduction, Micro Greens & Basil Oil

MUSHROOM BRUSCHETTA 15
BRUSCHETTA CON FUNGHI

Forest Mushrooms, Black Truffle, Fresh Herbs, Macarpone & Goat Cheese, Chiffonade Baby Spinach, Micro Greens,
Parmigiano Reggiano & Foccacia Crostini

FRIED CALAMARI 16
CALAMARI FRITTI

Taggiasche Olives, Dried Red Chilies, Capers, Zucchini, Sweet Potato, Carrot, Lemon & Thyme Aioli

CRISPY BREADED RISOTTO 14
ARANCINI

Fresh Italian Herbs, Fontina, Mascarpone & Goat Cheese Risotto, Arugula & Pancetta Rose Sauce, Parmigiano Reggiano & Basil Oil

SEARED SEA SCALLOPS WITH BRAISED VEAL CHEEK RISOTTO 17
GUANCIA DI VITELLO BRASATO RISOTTO CON CAPESANTE

Braised Veal Cheek & Goat Cheese Risotto, Confit Cherry Tomato, Parmigiano Crisp,
Organic Micro Green Salad & Barolo Veal Glaze

MUSSELS IN WHITE WINE TOMATO BROTH 17 22 (FOR TWO)
COZZE ALLA MARINARA CON BRODO

Organic Vine Ripened Tomatoes, White Wine Tomato Broth, Garlic, Shallots, Italian Parsley, Fresh Basil & Grilled Crostini

Zuppa

ITALIAN VEGETABLE SOUP 11
MINESTRONE

Classic Italian Vegetable Soup, Basil Pesto Crostino, Parmigiano Reggiano & Fresh Basil

ROASTED RED PEPPER & TOMATO CREAM SOUP 12
ZUPPA DI POMODORO E PEPERONI ARROSTO

Roasted Red Peppers, Stewed Tomatoes, Speck, Saffron Crème Fraiche, Foccacia Croutons, Crispy Prosciutto & Herb Oil

Insalate

CLASSIC CAESAR SALAD 14
CESARE

Crisp Romaine Lettuce, Foccacia Crostini, Pancetta Crisp, Cherry Tomatoes, Marinated Olives, Roasted Garlic, Parmigiano Reggiano & House Caesar Dressing

ARUGULA & PEAR SALAD 15
INSALATA DI RUCOLA E PERE

Arugula, Radicchio & Mache Greens, Shaved Prosciutto, Chianti Poached Pear, Fennel, Pecorino Cheese, Toasted Pine Nuts, Sweet White Wine Reduction, Basil Oil & Sweet White Wine Vinaigrette

ROASTED BEET SALAD 15
INSALATA DI BARBABIETOLE ARROSTITE

Roasted Baby Beets, Arugula, Mache & Watercress Greens, Fairwind Goat Cheese Mousse, Organic Cherry Tomatoes, Pickled Carrots, Apple Cider Vinaigrette & Candied Walnuts

Pizze

MARGHERITA 21

Local Vine Ripened Tomatoes, Bocconcini Cheese, Pecorino Cheese, Fresh Basil & Tomato Sauce

QUATTRO STAGIONI 22

Marinated Artichokes, Local Vine Ripened Tomatoes, Portabella Mushrooms, Parma Ham, Fontina Cheese & Tomato Sauce

Pasta

LINGUINI WITH PEPPERS & SPICY SAUSAGE 27

LINGUINI ARRABIATA

Spicy Italian Sausage, Roasted Red & Yellow Peppers, Italian Parsley, Chilies, Garlic, Shallots, Parmigiano Reggiano & Tuscan Extra Virgin Olive Oil
Suggested Wine Pairing: Orvieto Classico

TAGLIATELLE WITH LAMB SAUSAGE 28

TAGLIATELLE CON SALSICCIA D'AGNELLO

House Made Lamb Sausage, Dried Chilies, Fennel Seeds, Fresh Basil, Pumpkin Seed Pesto, Borlotti Beans, Rapini, Pancetta, & Parsley Pangrattato
Suggested Wine Pairing: Batzella

SPAGHETTI & MEATBALLS 27

SPAGHETTI CON POLPETTE

Pork & Veal Meat Balls, Tomato Sauce, Veal Glaze, Roasted Garlic Cream Sauce, Parmigiano Peggiano & Basil Oil
Suggested Wine Pairing: Chianti

BUTTERNUT SQUASH RAVIOLI 25

RAVIOLI DI ZUCCA

Pear & Butternut Squash Brown Butter Sauce, Fried Sage, Roasted Apple, Toasted Pine Nuts, Parmigiano Reggiano, Crème Fraiche, Organic Micro Green Salad & Herb Oil
Suggested Wine Pairing: Chardonnay

TAGLIATELLE WITH SEAFOOD & BROTH 28

TAGLIATELLE TUTTO MARE CON BRODO

Prawns, Sea Scallops, Mussels, Clams, Crabmeat, Leeks, Fresh Herbs, White Wine & Tomato Broth
Suggested Wine Pairing: Chardonnay

Contorni

ASPARAGUS 12

ASPARAGI

Balsamic Glazed Asparagus, Parmigiano Reggiano, Grilled Lemon & Tuscan Extra Virgin Olive Oil

GREEN BEANS 12

FAGIOLINI

Hotchkiss Organic Green Beans, Pine Nuts, Roasted Garlic, Parmigiano Reggiano & Tuscan Extra Virgin Olive Oil

SICILIAN ACCOMPANIMENT 12

CAPONATA

Organic Roasted Peppers, Zucchini, Eggplant, Fresh Basil & Stewed Tomatoes

TRUFFLE WILD MUSHROOMS 13

FUNGHI CON TARTUFO

Forest Mushrooms, Shaved Black Truffle, White Wine, Italian Parsley & Parmigiano Reggiano

Piatti Principali

VEAL TENDERLOIN SALTIMBOCCA 41

VITELLO SALTIMBOCCA

Veal Tenderloin Medallions with Prosciutto Ham & Sage, Baby Spinach, Truffle Wild Mushroom Risotto, Brocoli Rabe, Broccoli, Chianti Mushroom Ragout

{SIGNATURE DISH}

Suggested Wine Pairing: Primativo

ROASTED TROUT WITH CAPELLINI PASTA 39

ARROSTO DI TROTA ALLA CAPELLINI

Rocky Mountain Trout, Capellini Pasta, Garlic, Chilies, Italian Parsley, Tuscan Extra Virgin Olive Oil Crispy Prawns, Confit Cherry Tomatoes & Puttanesca Sauce

Suggested Wine Pairing: Pinot Grigio

DUO OF LAMB 40

COSTATA DI AGNELLO

Balsamic Glazed Lamb Sirloin, Arugula & Pistachio Pesto, Braised Lamb Osso Bucco, Chianti Sauce, Fairwind Farms Goat Cheese Polenta Cake, Grilled Zucchini & Confit Cherry Tomatoes

Suggested Wine Pairing: Merlot / Cabernet

RIB-EYE STEAK FIORENTINE 40

BISTECCA ALLA FIORENTINA

Rosemary Infused Rib Eye Steak, Taggiasche Olive & Parmigiano Crusted Fingerling Potatoes, Broccolini, Arugula Greens & Black Truffle Barolo Sauce

Suggested Wine Pairing: Cabernet Syrah

CHICKEN PICATTA 36

POLLA ALLA PICATTA

Garlic & Herb Roasted Chicken Breast, Lemon & Goat Cheese Risotto, Broccolini Wilted Arugula & Lemon Caper Picatta Sauce

Suggested Wine Pairing: Valpolicella

OSSO BUCCO ALLA MILANESE 40

VEAL OSSO BUCCO

Chianti Braised Veal Shank, Saffron Risotto, Green Beans, Confit Cherry Tomato, Gremolata & Barolo Veal Glaze

Suggested Wine Pairing: Sauvignon Blanc

EGGPLANT PARMESAN LASAGNA 29

LASAGNA ALLA PARMIGIANO DI MELANZANE

Layers of Breaded Eggplant, Fontina Cheese, Zucchini, Organic Peppers & Stewed Tomatoes, Brocollini, Green Beans, Confit Cherry Tomato & Parmigiano Cream Sauce

Suggested Wine Pairing: Chianti

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

Antipasti

ITALIAN VEGETABLE SOUP 11

MINESTRONE *Vegan*

Classic Italian Vegetable Soup, Borlotti & Cannellini Beans, Crostino & Fresh Basil

MUSHROOM BRUSCHETTA 15

BRUSCHETTA CON FUGHI *Dash*

Forest Mushrooms, Black Truffle, Fresh Herbs, Macarpone & Goat Cheese, Chiffonade Baby Spinach, Micro Greens, Parmigianno Reggiano & Foccacia Crostini

ROASTED BEET SALAD 15

INSALATA DI BARBABIETOLE ARROSTITE *Dash / Gluten Free / Diabetes*

Roasted Baby Beets, Arugula, Mache & Watercress Greens, Fairwind Goat Cheese Mousse, Organic Cherry Tomatoes, Pickled Carrots, Apple Cider Vinaigrette & Candied Walnuts

Piatti Principali

SEAFOOD & BROTH 38

MISTO DI PESCI *Gluten Free / Dash / Diabetes*

Prawns, Sea Scallop, Mussels, Clams, Leeks, Blue Shell Crab Meat, Salmon & White Fish, Italian Parsley & White Wine Tomato Broth

GRILLED LAMB SIRLOIN 38

COSTATA DI AGNELLO ALLA GRIGLIA *Gluten Free*

Lamb Sirloin, Fairwinds Goat Cheese Polenta Cake, Broccolini, Grilled Zucchini, Confit Cherry Tomatoes & Rosemary Lamb Jus

GRILLED SWORDFISH 39

PESCE SPADA ALLA GRIGLIA *Diabetes / Gluten Free / Dash*

Grilled Swordfish, Taggiasche Olives, Borlotti Beans, Grilled Vegetables, Artichokes, Cherry Tomatoes & Warm Caper Vinaigrette

ROASTED CHICKEN BREAST 35

PETTO DI POLLO ARROSTO *Gluten Free / Diabetes / Dash*

Roasted Chicken Breast, Tomato & Bean Cassoulet, Parmigiano Reggiano, Broccolini & Confit Organic Cherry Tomatoes

SICILIAN VEGETABLE RISOTTO 28

RISO CON CAPONATA ALLA SICILIANA *Gluten Free / Vegan*

Eggplant, Zucchini, Peppers, Asparagus, Green Beans, Tomato Sauce & Broccoli Rabe

Dolce

LEMON THYME SORBETO *Vegan / Gluten Free / Dash* 12

Assorted Fresh Berries & Mint

VANILLA PANNA COTTA *Diabetes* 12

Assorted Fresh Berries & Mint