# A SAMPLING OF OUR LOCAL SEASONAL SUPPLIERS

Fairmont's farm to table philosophy embraces a sustainable approach to agriculture and dining. At its heart, theconcept 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.

#### **BROXBURN FARMS**

Located 5 km east of Lethbridge Alberta, Broxburn Farm prides themselves in growing superior quality organic greenhouse vegetables.

Products we use - beefsteak tomatoes, cocktail tomatoes and peppers.

#### **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 goat's 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.



# ANTIPASTI

### PAN-SEARED PRAWNS

17

GAMBERONI CON CROSTINO

Organic Broxburn Tomatoes, Shaved Fennel, Garlic, Italian Parsley, Limoncello & Grilled Crostino

**CALAMARI** 

13

CALAMARI FRITTI

Taggiasche Olives, Chilies, Capers, Organic Cherry Tomatoes, Grilled Lemon & Lemon-Thyme Aioli

#### ALBERTA BEEF CARPACCIO

16

CARPACCIO DI MANZO

Sliced Alberta Beef Tenderloin, Shaved Parmigiano Reggiano, Baby Greens, White Balsamic Aioli, Balsamic Reduction & White Truffle Oil

## BREADED & FRIED RISOTTO

14

ARANCINI

Fontina, Goat Cheese & Mascarpone Cheese Risotto, Arugula & Pancetta Rosé Sauce, Parmigiano Reggiano & Basil Oil

## TOMATO & OLIVE BRUSCHETTA



15

BRUSCHETTA CON POMODORI

Broxburn Farms Vine Ripened Tomatoes, Roasted Red Peppers, Garlic Marinated Olives, Fresh Basil, Baby Spinach, Micro Greens & Grilled Foccacia Crostino

#### **DUCK RISOTTO**

15

ANITRA CON RISOTTO

Citrus & Herb Marinated Duck Breast, Black Truffle Risotto, Marsala Veal Glace, Micro Green Salad, Parmigiano Reggiano, Orange & Honey Reduction

#### MUSSELS & WHITE WINE TOMATO BROTH

15

22 (FOR TWO)

COZZE ALLA MARINARA CON POMODORI

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

# Zuppa

#### ITALIAN WEDDING SOUP

12

MINESTRA MARIATA

Arborio Rice, Spicy Valbella Beef Sausage, Chicken Broth, Baby Spinach & Parmigiano Reggiano

ITALIAN VEGETABLE SOUP 🥖



11

MINESTRONE

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

# InsalatE

ARUGULA & PEAR SALAD



14

INSALATA DI RUCOLA E PERE

Arugula, Radicchio & Mache Greens, Prosciutto, Chianti Poached Pear, Shaved Fennel, Pecorino Cheese, Pistachio Nuts, White Balsamic Reduction, Basil Oil & White Balsamic Vinaigrette

CAESAR SALAD

13

**CESARE** 

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

#### TOMATO & BOCCONCINI SALAD

14

**CAPRESE** 

Organic Vine Ripened Heirloom Tomatoes, Fresh Mozzarella, Baby Greens, Balsamic Reduction & Basil Oil

ROASTED BEET SALAD



15

INSALATA DI BARBABIETOLE ARROSTITE

Roasted Baby Beets, Italian Mixed Greens, Goat Cheese, Apple & Citrus Vinaigrette, Horseradish Crème Fraîche & Toasted Spiced Pumpkin Seeds

# PizzE

## QUATTRO STAGIONI

21

Marinated Artichokes, Broxburn Tomatoes, Portabello Mushrooms, Parma Ham, Fontina & Tomato Sauce

MARGHERITA 🦱



21

Broxburn Farm Organic Tomatoes, Bocconcini Cheese, Pecorino Cheese, Fresh Basil & Tomato Sauce

# PASTA

# LINGUINI ARRABIATA 26 LINGUINI ALLA ARRABIATTA

Spicy Italian Sausage, Roasted Broxburn Red & Yellow Peppers, Garlic, Shallots, Chilies, Parmigiano Reggiano & Extra Virgin Olive Oil

Suggested Wine Pairing: Gewürtztraminer or Grecco di Tufo

# PAPPARDELLE WITH BRAISED VEAL CHEEKS 28

PAPPARDELLE CON VITELLO BRASATO

Chianti Braised Veal Cheeks, Confit Cherry Tomatoes, Mascarpone Cheese, Porcini & Portabello Mushrooms, Italian Parsley & Barolo Veal Glaze

Suggested Wine Pairing: Primitivo

#### SPAGHETTI & MEATBALLS

27

SPAGHETTI CON POLPETTE

Pork & Veal Meatballs, Tomato Sauce, Veal Glaze, Roasted Garlic Cream Sauce, Parmigiano Reggiano & Basil Oil Suggested Wine Pairing: Sangiovese

## BUTTERNUT SQUASH RAVIOLI

25

RAVIOLI DI ZUCCA

Parmigiano Reggiano, Toasted Pine Nuts, Gingerbread Crumbs, Fried Sage, Crème Fraiche & Butternut Squash Brown Butter Sauce

Suggested Wine Pairing: Chardonnay

#### TAGLIATELLE WITH SEAFOOD

29

TAGLIATELLE ALLO SCOGLIO

Prawns, Sea Scallop, Mussels, Clams, Blue Shell Crab, Leek, Italian Parsley & White Wine Tomato Broth Suggested Wine Pairing: Sauvignon Blanc

## Contorni

ASPARAGUS 12

ASPARAGI

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

GREEN BEANS = 10

FAGIOLINI

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

## SICILIAN ACCOMPANIMENT 10

CAPONATA

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

# TRUFFLED WILD MUSHROOMS 13

**FUNGHI CON TARTUFO** 

Sautéed Forest Mushrooms, Black Truffles, White Wine, Parmigiano Reggiano, Italian Parsley & White Truffle Oil

## PIATTI PRINCIPALI

## DUO OF LAMB

38

COSTATA DI AGNELLO

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

Suggested Wine Pairing: Barbera

#### RIB EYE STEAK FLORENTINE

40

BISTECCA ALLA FIORENTINA

80z Rosemary Marinated Rib Eye Steak, Wilted Spinach, Grilled Lemon, House Made Black Truffle Potato Gnocchi, Arugula Greens & Barolo Sauce

Suggested Wine Pairing: Nebiolo

#### CHICKEN MARSALA POLLO ALLA MARSALA

36

Goat Cheese & Fig Filled Roasted Chicken Supreme, Lemon & Thyme Risotto, Broccoli Rabe, Balsamic Glazed Cippolini Onions & Marsala Cream Sauce Suggested Wine Pairing: Valpolicella

EGGPLANT PARMESAN 🧖



29

PARMIGIANA DI MELANZANE

Breaded Eggplant, Fresh Linguini Pasta, Sun-dried Tomato Pesto, Tomato Sauce, Confit Organic Cherry Tomatoes, Fontina & Italian Parsley

Suggested Wine Pairing: Pinot Nero

#### VEAL TENDERLOIN SALTIMBOCCA

40

SALTIMBOCCA DI VITELLO

Veal Tenderloin Medallions with Proscuitto Ham & Sage, Marsala Sauce, Baby Spinach, Broccoli Rabe, Truffle & Wild Mushroom Risotto

Suggested Wine Pairing: Nebiolo

## GRILLED SWORDFISH



39

PESCI SPADA ALLA GRIGLIA

Grilled Swordfish, Taggiasche Olives, Roasted Fingerling Potatoes, Green Beans, Grilled Asparagus, Grilled Peppers, Artichokes, Grilled Tomatoes, Warm Taggiasche Olive & Caper Vinaigrette

Suggested Wine Pairing: Riesling

## ROASTED SABLE FISH

39

PESCI ARROSTO CON RATATOUILLE

Pan Roasted Sable Fish, Ratatouille, Wilted Spinach, Broccolini, Soft Goat Cheese Polenta, Confit Cherry Tomato & Lemon and Parsley Butter Sauce

Suggested Wine Pairing: Riesling



Nutritious meals designed arounds elect die tary needs and diet-dependent requirements. Created using fresh and nutritionally balanced in gredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness.



#### ALBERTA BEEF CARPACCIO

16

CARPACCIO DI MANZO Gluten Free - 304 kCals

Sliced Alberta Beef Tenderloin, Shaved Parmigiano Reggiano, Baby Greens, White Balsamic Aioli, Balsamic Reduction & White Truffle Oil

## TOMATO & OLIVE BRUSCHETTA

15

BRUSCHETTA CON POMODORI Vegetarian - 326 kCals

Broxburn Farms Vine Ripened Tomatoes, Roasted Red Peppers, Garlic Marinated Olives, Fresh Basil, Baby Spinach, Micro Greens & Grilled Foccacia Crostino

#### ROASTED BEET SALAD

15

INSALATA DI BARBABIETOLE ARROSTITE Dash/Vegetarian - 370 kCals

Roasted Baby Beets, Italian Mixed Greens, Goat Cheese, Apple & Citrus Vinaigrette, Horseradish Crème Fraîche & Toasted Spiced Pumpkin Seeds

#### ITALIAN VEGETABLE SOUP

10

MINESTRONE Dash/Diabetes/Vegetarian - 205 kCals

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

#### MARGHERITA PIZZA

21

Vegetarian - 447 kCals

Broxburn Farm Organic Tomatoes, Bocconcini Cheese, Pecorino Cheese, Fresh Basil & Tomato Sauce

#### BUTTERNUT SQUASH RAVIOLI

25

RAVIOLI DI ZUCCA Vegetarian - 732 kCals

Parmigiano Reggiano, Toasted Pine Nuts, Gingerbread Crumbs, Fried Sage, Crème Fraiche & Butternut Squash Brown Butter Sauce

## CHICKEN MARSALA

36

POLLO ALLA MARSALA Gluten Free - 882 kCals

Goat Cheese & Fig Filled Roasted Chicken Supreme, Lemon & Thyme Risotto, Broccoli Rabe, Balsamic Glazed Cippolini Onions & Marsala Cream Sauce

#### VEAL TENDERLOIN SALTIMBOCCA

40

SALTIMBOCCA DI VITELLO Gluten Free - 641 kCals

Veal Tenderloin Medallions with Proscuitto Ham & Sage, Marsala Sauce, Baby Spinach, Broccoli Rabe, Truffle & Wild Mushroom Risotto

#### GRILLED SWORDFISH

39

PESCI SPADA ALLA GRIGLIA Diabetes - 282 kCals

Grilled Swordfish, Taggiasche Olives, Roasted Fingerling Potatoes, Green Beans, Grilled Asparagus, Grilled Peppers, Artichokes, Grilled Tomatoes, Warm Taggiasche Olive & Caper Vinaigrette