BOW VALLEY grill

mains

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 cippolini onions | fresh italian parsley
dill crème fraiche | yukon gold potato hay

10 desserts

s'more panna cotta

milk chocolate panna cotta | flamed marshmallow |graham cracker crumbs | amaretto crème anglaise

apple & cinnamon cheese cake

maple walnut ice cream | caramel sauce |apple compote

strawberry & rhubarb crumble

hazelnut streusel | vanilla bean ice cream | lemon chantilly

BOW VALLEY grill

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.

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