# THE EMPRESS ROOM

## *Appetizers*

*Sommelier's Wine Pairing Recommendations*

### *Locally Inspired Seasonal Soup 12*

*Chef's Daily Soup Creation*

### *Empress Caprese Salad 15*

*Heirloom Tomato, Buffalo Mozzarella, Baby Basil, Balsamic Gelée*
*Pinot Grigio, Giorgio & Gianni, Friuli, Italy*

### *Organic Green Salad 13*

*Balsamic Macerated Strawberries, Saltspring Island Goat's Cheese, Vanilla Orange Vinaigrette*
*Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand*

### *Dungeness Crab Salad 18*

*Grilled Asparagus, Quail Egg, Mango & Basil, Avocado Purée*
*Chardonnay, Mission Hill Reserve, Okanagan Valley, Canada*

### *Sautéed Veal Sweet Breads 16*

*Red Onion Risotto, Creamed Spinach, Red Wine Reduction*
*Syrah/Grenache, Chapoutier, Côtes du Roussillon, France*

### *Seared Qualicum Beach Scallops 18*

*Citrus Parmesan Dusted, Saffron Cauliflower Crema*
*Chardonnay, Aquinas, Napa Valley, USA*

### *Confit Pork Belly 18*

*Soy Infused Empress Honey Jus, Daikon Radish, Pickled Mustard Seeds*
*Riesling, Gunderloch, Fritz's, Rheinhessen, Germany*

### *Local Vancouver Island Oysters*

*Limonade, Fresh Horseradish, Cucumber Yuzu*
*6 For $16 or 12 For $30*
*Brut, Sumac Ridge Stellar's Jay, Okanagan Valley, Canada*

*Graham Smith*
*Empress Room Chef*

*Marissa Lambert-Power*
*Empress Room Manager*

Ocean Wise
A Vancouver Aquarium Conservation Program

The Fairmont Empress is proud to treat each guest as a unique individual. Please ask your server for a LIFESTYLE CUISINE *Plus* Menu featuring Heart Healthy, Diabetic, Vegan, Raw, Macrobiotic and Gluten Free menu items.

# THE EMPRESS ROOM

## Main Courses

*Sommelier's Wine Pairing Recommendations*

### Chef's Farm To Fork, Vegetarian Feature 27

### Sesame Crusted Sablefish 34
Spiced Orange Risotto, Cauliflower Foam
*Pinot Gris, Blasted Church, Okanagan Valley, Canada*

### Wild Pacific Salmon 34
Pancetta Bacon Crisp, English Pea & Leek Ravioli, Tomato Ratatouille
*Chardonnay, Aquinas, Napa Valley, USA*

### Free Range Chicken Breast 33
Lemon Thyme Marinated, Buttermilk Potato Dumpling, Local Wild Mushroom Ragoût
Mustard Café Au Lait
*Merlot, Hester Creek, Okanagan Valley, Canada*

### Ahi Tuna Steak à la Niçoise 37
Tomato & Black Olive Fingerling Potato, Poached Egg
*Pinot Noir, Road 13, Okanagan Valley, Canada*

### Seasonal Local Farm Risotto 27
Featuring Local Farm Produce in Season
Add-On: Jumbo Prawn 8 Qualicum Scallops 9 Dungeness Crab Meat 7

### Sterling Silver Pork Chop 34
Apple Walnut Tatin, Mission Fig Jus
*Carmenere, Undurraga, Chile*

### Alberta Rack of Lamb 38
Rosemary & Roasted Garlic Marinated, Blue Cheese Polenta Croquette, Balsamic Jus
*Cabernet Sauvignon, Quails Gate, Okanagan Valley, Canada*

### Spring Creek AAA Prime Beef
All steaks served are aged a minimum of 28 days and raised without antibiotics or added hormones

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| 7oz. Filet Mignon | 42 |
| 10oz. Rib Eye Steak | 40 |
| 8oz. Striploin Prime Steak | 38 |
| Chateaubriand For 2 | 85 |

Add-On:
Jumbo Prawn 8 Qualicum Scallops 9 Dungeness Crab Meat 7

Steaks Served With
Merlot Jus, Béarnaise, Horseradish Mashed Potato, Fresh Seasonal Vegetables

As part of Fairmont's commitment to environmental stewardship this menu contains locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.