THE EMPRESS ROOM

Three Course Prix Fixe 65
Choose Any One Appetizer, Main & Dessert

Appetizers

Alberta Angus Beef Tartar 16
Shallots, Capers, Fingerling Potato Chips, Free Run Egg, Horseradish Meringue

Seared Humboldt Squid 15
Chorizo Vinaigrette, Crispy Cipollini Onions, Roasted Jalapeno Peppers

Caramelized Scallops & Pork 18
French Beans, Gala Apple, Coriander, Mint, Basil, Namjim Sauce

BC Albacore Tuna Crudo 15
Confit Lemon, Ginger, Scallion Oil, Caramelized Parsnip

Vancouver Island Market Salad 16
Local Greens, Pecans, Goat's Cheese, Tomatoes, Dried Cherries, Sunflower Seeds, Hemp Hearts, Lemon-Honey Vinaigrette

Green Pea Veloute 14
Double Smoked Bacon, Candied Orange Peel, Braised Fennel

Quebec Foie Gras Tourchon 24
Cinnamon Brioche Toast, Local Fruit Compote, Frisée & Caramelized Apple

Mains

Lemon Poached Pacific Coho Salmon 32
Crispy Rice, Mushroom Vinaigrette, Sauteed Broccoli & Pea Tips

Roasted Haida Gwaii Halibut 34
Brioche Bread Pudding, Leek Fondue, Foraged Mushrooms, Roasted Butternut Squash, Verjus Gelée

Butter Poached Venison Tenderloin 40
Tomato Chutney, Jus, Caramelized Onion Tart, Eggplant Puree, Roasted Cauliflower

Line Caught BC Ling Cod 30
Dungeness Crab Dumpling, Soy Yuzu Broth, Snap Peas, Sauteed Beet Greens

GF Hand Made Gnocchi Parmesan 25
Confit Baby Tomatoes, Local Carrots, Peas, Asparagus Tips, Lemon Brown Butter

Berkshire Porchetta 38
Potato Colcannon, Cabbage, Onion, Salsa Verde

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

GF *Gluten Free Menu Items*

THE EMPRESS ROOM

Simply Grilled

We are thrilled have world class products to cook with on Vancouver Island! Our Culinary team takes their inspiration from the bounty of seasonal, local & sustainable ingredients available at market. We are proud to use Spring Creek Ranch for all our beef, sustainable seafood and traditionally raised poultry & pork.

6 oz Spring Creek Ranch Beef Tenderloin 42

8 oz Spring Creek Ranch Beef Dry Aged Strip Loin 38

10 oz Spring Creek Ranch Beef Rib Eye 40

Marinated Chicken Breast 30

24 Hour Brined Pork Chop 38

Vancouver Island Coho Salmon 34

Daily Catch *market price*

Grill Options

Starches (Choose Any One):

Whipped Garlic Potato
Coconut Fried Rice with Sesame & Scallion
Triple Cooked Kennebec Potato Wedges with House Made Ketchup & Mayo

Vegetables (Choose Any One):

Pickled Red Onion & Arugula with Sherry Vinaigrette
Thyme Roasted Mushrooms
Birch Glazed Cellared Vegetables
Glazed Asparagus, Beans & Broccoli

Sauces (Choose Any One):

Red Wine Veal Jus
Black Pepper Hollandaise
Fresh Horseradish Cream

Add To Any Entrée:

Seared Foie Gras 15 **Lobster Tail 17** **Crab Meat 15**

Tim Bedford
Empress Room Chef

Morgan Wilson
Executive Chef

Groups of 10 or more will have an automatic 15% gratuity added to the bill.

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.

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 & Gluten Free menu items.