

THE EMPRESS ROOM

Appetizers

Sommelier's Wine Pairing Recommendations

Baby Romaine Caesar 13

*Boar Bacon Tomato Brunoise, Shaved Parmesan, Brioche Crostini, balsamic Reduction
Chardonnay, Aquinas, Napa Valley, USA*

Classic French Onion Soup 15

*Gruyere & Emmenthal, Crostini
Syrah/Grenache, Chapoutier, Côtes du Roussillon, France*

Winter Squash 'Caprese' 15

*Poached Squash, Roasted Beets, Marinated Farmhouse Feta
Sherry Vinegar Gelée, Micro Greens Salad
Pinot Grigio, Giorgio & Gianni, Friuli, Italy*

Organic Green Salad 13

*Grilled Carrot Carpaccio, Oven Dried Tomato, Poached Apple Wedges
Orange Vinaigrette
Pinot Blanc, Hester Creek, Okanagan Valley, Canada*

Jumbo Prawn & Salmon Gravlax 18

*Lemon Poached Potato, Horseradish Vinaigrette,
Sunwing Tomato Cognac Preserve
Gewürtztraminer, Pentâge, Okanagan Valley, Canada*

Empress Tea Smoked Quail & Seared Foie Gras 22

*Port & Fig Stuffed Raisin Brioche 'French Toast', Creamed Leeks
Maple Whiskey Dressing
Sauternes, Chateau d'Armajan, France*

Seared Qualicum Beach Scallops 18

*Braised Pork Belly, Vanilla Celery Root Purée, Carrot Chutney
Riesling, Gunderloch, Fritz's, Rheinhessen, Germany*

Salad of Local Dungeness Crab 18

*Wonton Crisps, Frisée & Asparagus Tip Salad, Tarragon Sabayon
Chardonnay, Mission Hill Reserve, Okanagan Valley, Canada*

*Graham Smith
Empress Room Chef*



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

Locally Inspired Farm To Fork, Vegetarian Feature 27

 *Porcini Mushroom Crusted Sablefish 34*

*Tri-colour Cauliflower Risotto, Creamed Spinach, Red Wine Butter Sauce
Merlot, Hester Creek, Okanagan Valley, Canada*

 *Wild Pacific Salmon 34*

*Double Smoked Bacon & Red Onion Marmalade, Lemon Thyme Fingerling Potato
Chardonnay, Mission Hill Reserve, Okanagan Valley, Canada*

Free Range Chicken Breast 33

*Wild Chanterelle Mushroom, Sage & Chorizo White Bean Cassoulet
Meritage, Lake Breeze, Okanagan Valley, Canada*

Braised Venison Shank 37

*Saffron Spanish Style Rice, Port Wine Braising Sauce
Shiraz, Jackson-Triggs, Okanagan Valley, Canada*

Whole Nova Scotia Lobster 45

*Saffron Lobster Potato Mousseline, Thermidore Sauce
Chardonnay, Aquinas, Napa Valley, USA*

Citrus Honey Glazed Duck Breast 34

*Yam & Parsnip Rissole, Cherry Jus
Merlot, Burrowing Owl, Okanagan Valley, Canada*

Alberta Rack of Lamb 38

*Cumin & Roasted Shallot Marinated Lamb, Du Puy Lentils, Preserved Lemon, Raisinated Grapes
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

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 Seared Foie Gras (2oz) 9

Steaks Served With

Merlot Jus, Béarnaise, Butter Whipped Potato, Seasonal Vegetables

Groups of 8 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.