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.