

# THE EMPRESS ROOM

*May we suggest your choice of one Appetizer, one Entrée and one Dessert (excluding the showstopper) 65*

## Appetizers

*Sommelier's Wine Pairing Recommendations*

### *Baby Romaine 14*

*Brioche Crostini, Parmesan Crisps, Balsamic Caesar Dressing  
Chardonnay, Mission Hill '5 Vineyards', Okanagan Valley, B.C.*

### *Vancouver Island Oysters*

*Fresh Horseradish, Spicy Tomato Salsa, Lemon Sorbet  
½ dozen for 16 or dozen for 30  
Stellar's Jay Sparkling, Sumac Ridge, B.C.*

### *Traditional Caprese 15*

*Heirloom Tomatoes, Buffalo Mozzarella,  
Balsamic Reduction, Extra Virgin Olive Oil, Fresh Basil  
Pinot Grigio, Giorgio & Gianni, Italy*

### *Organic Greens 13*

*Grilled Asparagus, Compressed Melon, Goat Cheese,  
Champagne & Strawberry Vinaigrette  
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand*

### *Lobster & Crispy Sweetbread Risotto 18*

*Black Trumpet Mushrooms, Summer Truffles  
Pinot Noir, Cedar Creek, Okanagan Valley, B.C.*

### *Foie Gras 24*

*Peach Stuffed Brioche 'French Toast', Apple Chips, Creamed Spinach  
Port Wine Reduction  
Sauternes, Chateau d'Armajan, Bordeaux, France*

### *Qualicum Beach Scallops 18*

*Fresh Pea & Carrot Purée, Roasted Beet Pudding, Prosciutto Crisps  
Orange Honey Vinaigrette  
Pinot Blanc, Inniskillin, Okanagan Valley, B.C.*

### *Dungeness Crab & Grilled Prawn 16*

*Mango Purée, Avocado Mousse, Frisée Salad, Finger Lime Dressing  
Chardonnay, Tangle Oaks, Napa Valley, U.S.A.*

*Graham Smith  
Empress Room Chef*



**Ocean Wise**

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*

#### *Haida Gwaii Sablefish 34*

*Smoked Tomato & Olive Neapolitan, Roasted Vegetable Vinaigrette  
Pinot Gris, Blasted Church, Okanagan Valley, B.C.*

#### *Vancouver Island Wild Pacific Salmon 34*

*Green Pea Sticky Rice, Bacon & Tomato Cold Pressed Olive Oil  
Pinot Noir, Cedar Creek, B.C.*

#### *Free Range Chicken Breast 33*

*Wild Mushroom & Corn Succotash, Sundried Tomato Confit  
Grenache, Chapoutier, Rhone, France*

#### *Line Caught Ahi Tuna 37*

*Angel Hair Pasta, Herb Pesto, Poached Egg  
Wine Pairing*

#### *Long Bone Pork Chop 38*

*White Balsamic Peach Chutney, Ver Jus Sauce, Crushed Yam & Baby Leeks  
Malbec, Kaiken, Argentina*

#### *Whole Nova Scotia Lobster 45*

*Popcorn Cream Foam, Truffle Infused Risotto  
Chardonnay, Tangle Oaks, Napa Valley, U.S.A.*

#### *Fraser Valley Duck Breast 34*

*Savoy Cabbage & Root Vegetable Sauté, Sundried Apricot Brandy Sauce  
Merlot, Burrowing Owl, Okanagan Valley, B.C.*

#### *Alberta Rack of Lamb 38*

*Roasted Garlic & Pinenut Crust, Pomegranate & Mint Purée, Celeriac Potato Croquette  
Smoked Pepper Jus  
Cabernet Sauvignon, Quails' Gate, Okanagan Valley, B.C.*

### *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 Foie Gras 10*

*Steaks Served With  
Merlot Jus, Béarnaise, Butter Whipped Potato*

*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.*