THE EMPRESS ROOM

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

Appetizers

Local Heirloom Tomato Salad 16
Aged Sherry Vinegar, Roasted Golden Beet, Burrata Cheese, Rooftop Herb Salad, Organic Pumpkin Seed Oil

Seared Humboldt Squid 14
Crispy Shallots, Roasted Fresno Jalapeno Purée, Confit Pepper & Shallot Vinaigrette

Yarrow Meadows Duck Leg Confit 18
Sautéed Dinosaur Kale, Pommery Mustard, Walnut Purée, Sherry Gastrique

Classic Caesar Salad 14
Baby Romaine, Brioche Crouton, Shaved Parmesan, House Made Dressing

Orange Caramelized Diver Scallops 18
Double Smoked Bacon Risotto, English Peas, Roasted Apple, Candied Bacon Emulsion

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

BC Spot Prawn Vichyssoise 18
Pickled Leek, Confit Vancouver Island Potatoes, Crisp Potato Chips

Quebec Foie Gras 'Croque Monsieur' 26
Armagnac Marinated Foie Gras, Truffle Scented Spring Mushrooms, Brioche, Maple Demi

Mains

Kalamata Olive Crusted Haida Gwaii Sablefish 35
Brioche & Olive Crust, Celeriac Puree, Caramelized Cauliflower, Candy Cane Beet, Crushed Tomato & Rosemary Vinaigrette

Free Range Organic Cornish Hen 35
Parmesan Crusted Breast, Creamy Pie, Asparagus, Roasted Shallot

Butter Poached Venison Loin 42
Warm Caramelized Fingerling Potato Salad, Roasted Peppers, Summer Squash, Calabrese Pesto

Crispy Skin 'Pacific Provider' Coho Salmon 37
Butter Poached BC Spot Prawns, Roasted Pearl Barley, Braised Fennel, Confit Tomatoes, Sweet Garlic Puree, Spot Prawn & Fennel Emulsion

Rebuilt Spring Vegetable Ravioli 27
Carrots, Sugar Snap Peas, Pickled and fresh Radish, Grilled Asparagus & Eggplant Caponata

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

GF ***Gluten Free Menu Items***

Morgan Wilson CCC
Executive Chef

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 such as line caught salmon from the Pacific Provider & traditionally raised poultry & pork.

Land

6 oz Spring Creek Ranch Beef Tenderloin 42

8 oz New York Steak 38

10 oz Spring Creek Ranch Beef Rib Eye 42

Alberta Lamb Chops 42

Free Range Organic Chicken Breast 30

24 Hour Thyme Brined Fraser Valley Pork Chop 32

Sea

Caramelized 'Pacific Provider' Coho Salmon 32

Sautéed BC Spot Prawns 36

Vancouver Island Halibut 36

All Grill Menu items are served with seasonal market vegetables and your choice of starch & sauce

Starches (Choose Any One):

Whipped Garlic Potato
Coconut Fried Rice with Sesame & Scallion
House Made 'Mac & Cheese' with Truffle Cheddar Sauce

Sauces (Choose Any One):

Red Wine Veal Jus
Black Pepper Hollandaise
Chimmichurri
Citrus Beurre Blanc

Add To Any Entrée:

Seared Foié Gras 19
Lemon Butter Poached Lobster Tail 19
Local Dungeness Crab Meat 16
Thyme Roasted Foraged Mushrooms 6
Hand Cut Kennebec Potato Wedges with Mayo & Ketchup 6

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.

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.