

# Appetizers

## HERITAGE CHICKEN AND FORAGED MUSHROOM BROTH

Twin Meadows organic cherry tomatoes and carrots, assorted summer vegetables, pearl onions, shiitake mushrooms, orzo pasta 12.

## SWEET CORN AND PACIFIC RED PRAWN CHOWDER

Organic potatoes, Valbella double smoked bacon, smoked paprika froth 13.

## HEIRLOOM SPINACH AND WATERMELON SALAD

Sweet and sour cherry tomatoes, Fairwinds Farm goat cheese, toasted almonds, roof top honey vinaigrette 14.

## VITALITY SALAD

Vine ripened tomato, bell peppers, iceberg lettuce, chickpeas, edamame beans, taggiashe olives, sliced egg & flaxseed vinaigrette 14.

## CAVELL'S CAESAR SALAD

Gem lettuce, toasted croissant, shaved parmesan, crisp bacon, house made dressing 14.

# Entrées

## COAST TO COAST

West coast halibut, east coast lobster ravioli, local vegetable ratatouille, lobster bisque sauce, fresh herbs 44.

## 10OZ DRY AGED ALBERTA STRIPLOIN

Sautéed mushrooms & caramelized onions, potato purée, herb butter, horseradish jus 40.

## CAVELL SURF & TURF

Spring Creek beef tenderloin, grilled giant tiger shrimp, whipped potatoes, natural beef reduction, béarnaise sauce 42.

## OUR SIGNATURE SLOW ROASTED

### STERLING SILVER AAA PRIME RIB 10OZ

Sea salt and herb crust, Silky potato purée, Okanagan Cabernet Jus, tomato horseradish "jam" 40.

## PECAN CRUSTED FREE RANGE CHICKEN

Braised red cabbage, sweet potato purée, natural chicken reduction 34.

## PROSCIUTTO AND ASPARAGUS SALAD

Poached white and green asparagus, soft yolk hen's egg, arugula, chorizo crunch, truffle Vinaigrette, pistachios 15.

## ALBERTA BEEF CARPACCIO

Gribiche mousse, pickled pearl onions, parmesan cracker, house grown micro greens 15.

## HOUSE SMOKED SALMON PARFAIT

Atlantic salmon confit, fresh radish, scotch marinated citrus segments 15.

## BRAISED SHORT RIB CROSTINI

Sautéed mushrooms, wilted spinach, horseradish cheddar, pink peppercorn crème fraîche 16.

## RABBIT LEG CONFIT

Foraged wild mushrooms, tagliatelle pasta, arugula, pesto, cherry tomatoes, shaved parmigiano reggiano 16.

*As Main Course 32.*

## SLOW BRAISED LAMB OSSO BUCCO

Creamy Fairwinds Farm goat cheese polenta, vegetable ratatouille, parsley gremolata, pistachios 34.

## CITRUS GLAZED ATLANTIC SALMON

Cauliflower purée, steamed organic fingerling potatoes, house grown greens & grapefruit vinaigrette 33.

## WILD MUSHROOM RAVIOLI

Sautéed mixed mushrooms, creamy gorgonzola sauce, walnuts, sautéed asparagus 32.

## VEGETARIAN RISOTTO

Made with biodynamic aged carnaroli rice, inspired by local farmers and their seasonal produce. Today's risotto dish will be explained by our service staff. 25.

## A TASTE OF THE CHEF'S DAILY INSPIRATION

Locally harvested protein paired with seasonal market inspired accompaniments *Priced daily*

### CHEF'S THREE-COURSE AUTHENTICALLY LOCAL SIGNATURE MENU \$60

SWEET CORN AND PACIFIC RED PRAWN CHOWDER

OUR SIGNATURE SLOW ROASTED STERLING SILVER AAA PRIME RIB 10OZ

SUMMER BERRY - KIRSCH MOUSSE



Cavell's Restaurant & Terrace



Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine Plus selections.