

Appetizers

Grilled Bison Cap

baby cos salad, garlic dressing, truffled pecorino 19

Sommelier Selection: Calina Merlot ~ Maule, Chile 13

Porcini Mushroom Bisque

lemon drops, thyme croutons 15

Sommelier Selection: Tinborn Creek Pinot Grigio ~ Okanagan Valley, Canada 13

Rare Ahi Tuna

niçoise olive crust, compressed cucumber, quails egg, tomato pearls, potato crisps 18

Sommelier Selection: Joseph Drouhin Pouilly Fuisse ~ Burgundy, France 14

Pan Seared Foie Gras

creamy mousse, preserved pears, brioche bread, arugula salad, cocoa nibs 21

Sommelier Selection: Nino Franco Prosecco ~ Valdobbiadene, Italy 13

Crispy Berkshire Pork Belly

sweet cabbage, onion jam, crispy cauliflower florets 17

Sommelier Selection: Gruen Riesling ~ Rheingau, Germany 12

Seared East Coast Scallops

organic leaves, red & golden beet carpaccio, orange mignonette 20

Sommelier Selection: Spy Valley Sauvignon Blanc ~ Marlborough, New Zealand 14

Entrées

Grilled Alberta AAA Beef Tenderloin

slow braised beef short rib, forest mushrooms, marrow agria mashed potato, natural jus 55

Sommelier Selection: Kendall Jackson Avant Cabernet Sauvignon ~ Central Coast, California 14

Sousvide Of Alberta Elk Striploin

wild rice with pulled shank, baby turnip, French snapped beans, blue cheese butter, candied ginger jus 52

Sommelier Selection: Primal Roots Red Blend ~ Napa Valley, California 13

Magret Duck Pairing

crispy pomegranate glazed breast, confit leg, soft beet polenta, Swiss chard 49

Sommelier Selection: Sommelier's Blend Red 14

Alberta Rack of Lamb

potato goat cheese pavé, cipollini onion, Calvados apples, red pepper emulsion 53

Sommelier Selection: Bonterra Syrah ~ Mendocino, California 15

Wild Coho Salmon

butter poached lobster gnocchi, salsify, sweet peas, fresh herb nage 46

Sommelier Selection: Sommelier's Blend White 14

Open Faced Eggplant Lasagna

fire roasted tomato purée, buffalo mozzarella, zucchini ribbons, wild mushrooms, eggplant purée 39

Sommelier Selection: Mark West Pinot Noir, Sonoma Coast, California 14



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



Created using fresh & nutritionally balanced ingredients, Fairmont Lifestyles Cuisine dishes contribute to optimal health & wellness.

Restaurant Chef ~ Kate Symes

Restaurant Manager ~ Viju Vasudevan

Dessert

Banana Trio

banana crème brûlée, banana fritters, banana ice cream 13

Sommelier Selection: Graham's 10yr Tawny Port ~ Portugal 15

Mango Cassis Parfait

mango & cassis layered mousse, ice wine granite 13

Sommelier Selection: Marchesi di Barolo Moscato ~ Asti, Italy 12

Butterscotch & Pecan Tart

pecan tart, chocolate ganache, cream, candied pecans 13

Sommelier Selection: Bonterra Organic Muscat ~ Mendocino, California 12

Strawberries 'n' Cream

fresh strawberries, chiffon sponge, vanilla ice cream, strawberry-balsamic sauce 13

Sommelier Selection: Lychee Sakesecco 12

Fairview Chai Experience

chocolate Earl Grey mousse, Passionfruit jélee, Kea Laní rose petal sorbet, Cascade Peppermint foam 13

Sommelier Selection: Gebringer Cabernet Franc Ice Wine ~ Okanagan Valley, Canada 25

three course ~ 69

wine pairing ~ 39

Fairview Tasting Menu

Daily FAME Cocktail

~

Chef's Amuse-Bouche

~

Pan Seared Foie Gras

creamy mousse, preserved pears, brioche bread, arugula salad, cocoa nibs

Sommelier Selection: Nino Franco Prosecco ~ Valdobbiadene, Italy 13

~

Rare Ahi Tuna

niçoise olive crust, compressed cucumber, quails egg, tomato pearls, potato crisps

Sommelier Selection: Joseph Drouhin Pouilly Fuisse ~ Burgundy, France 14

~

Magret Duck Pairing

crispy pomegranate glazed breast, confit leg, soft beet polenta, swiss chard

Sommelier Selection: Sommelier Blend Red 14

~

A Taste of BlueJay Cheese

white chocolate truffle, red currant purée

~

Fairview Chai Experience

chocolate Earl Grey mousse, Passionfruit jélee, Kea Laní rose petal sorbet, Cascade Peppermint foam

Sommelier Selection: Gebringer Cabernet Franc Ice Wine ~ Okanagan Valley, Canada 25

tasting menu ~ 95

wine pairing ~ 45