

APPETIZERS

Chilled Spring Pea Velouté

mint crème fraîche, carrot gelée, pickled ramp 17

Brook Acres Pork Belly

celeriac purée, roasted cauliflower, truffle 20

Seared Ahi Tuna

cumin & sesame seed, wasabi crème, compressed cucumber, soy “caviar” 22

Scallops & Beet Pairing

seared scallops, red beet puree, citrus yogurt 22

Burrata & Organic Greens

heirloom tomatoes, elderflower, cold pressed canola oil dust, lemon 15

ENTRÉES

Alberta AAA Beef Tenderloin & Glazed Veal Cheek

potato & kohlrabi purée, hay roasted carrots, Marsala jus 52

Sous Vide Alberta Lamb Rack

eggplant agnolotti, caper gel, goat feta crème, ratatouille presse, romesco sauce 46

Pan Roasted Lois Lake Steelhead Trout

BC spot prawns, candied fennel risotto, fiddleheads, sweet tomato nage 47

Juniper Crusted Venison Loin

creamed wild rice, green beans, Hill Berry Acres cherry gastrique, pinot noir jus 49

Brome Lake Duckling

confit leg & seared breast, foie gras mousse, sage grits, salsify, black currant jus 48

Goat Ricotta Gnudi

red beet, squash, wild mushrooms, charred tomato sauce, kale chips 39

DESSERTS

Strawberry & Rhubarb Gâteau

marzipan ice cream 13

Peaches n' Cream

peach compote, pain de genes, vanilla ice wine cream 13

Milk Chocolate Crème Brûlée

brandied cherries, polka dot wafer 13

Citrus “Splash”

lemon bombe, lime poppy seed sable, citrus lager foam 13

Chocolate & Hazelnut Ganache

aerated chocolate, sweet coffee sponge, Earl Grey gelato 13

FAIRVIEW THREE COURSE TABLE D'HOTE

75

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

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

CLASSIC COCKTAILS

Old Fashioned

Created at the Pendennis Club in Louisville, Kentucky the Old Fashioned is thought to be the first drink officially referred to as a 'cocktail'. Its perfect balance of a spirit, a sweet, a bitter, a sour & a water still make it THE classic cocktail. 15

Rob Roy

A sweet & ageless classic created in New York City, 1894. This cocktail displays creativity & simplicity at its finest with sweet flavours marrying with smooth Macallan 12yrs. 17

Golden Cadillac

A fresh & creamy mixture of liqueurs creating a tropical feel; an excellent nightcap for the evening. 13

Capirinha

Fresh muddled lime & Cachaça create a refreshing sensation. 15

FAIRVIEW SIGNATURE COCKTAILS

Elderflower & Juniper Cosmopolitan

Sweet floral flavours of Juniper Berry juice balanced with Absolut Citron. This drink opens a dinner as easy as it acts as a digestif after dessert. 16

Orange Aperol Spritz

Pinot Grigio meets the young notes of orange, rosemary & bitter of the Aperol. 16

Rocky Mountain Mule

A refreshing blend of fresh muddled ginger, lime & Rémy Martin Cognac. 16

Lake Louise Sling

A Lake Louise twist on a classic, combining gin, mint, fresh squeezed orange juice, cherry brandy & topped with pinot noir. 15

Lychee Sake Martini

A delicious fusion of lychee fruit paired with the complexity of Gold Omachi Junmai Daiginjo Sake. 14

FAIRVIEW DINING ROOM WINE PROGRAM

The Fairview Dining Room master wine list features a strong selection of Canadian & Californian wines as well as representation from nearly all wine producing countries.

Fairview Dining Room has been honoured by Wine Spectator for having one of the most outstanding wine lists in the world, having earned the 2012 & 2013 Wine Spectator's Award of Excellence. Our Wine Sommelier would be more than happy to pair your three course meal.

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.

Christopher Hill
Restaurant Chef

John Lee
Sommelier

Julia Kolter
Restaurant Manager