





## Appetizers

  Juniper Cured B.C. Steelhead Trout  
red mustard frill, cape gooseberries, horseradish crème, quail egg, pumpernickel 17



White Asparagus & Lobster Velouté  
butter poached lobster, braised leek, tarragon 18

 Organic Greens & Beetroot Radish Salad  
petite greens, beet soil, shaved radish, balsam fir yogurt, elderflower 15

 Seared Jumbo Scallops  
cauliflower & truffle purée, roasted hon shimeji, arugula 20

Foie Gras & Duck Confit Terrine  
preserved pear, micro greens, Canadian ice wine gelée, brioche 21

## Entrées


  Roasted B.C. Ling Cod  
parmesan broth, sea beans, squid ink angel hair pasta, Pacific clam, midnight basil 44

Sous Vide Alberta Lamb Sirloin  
sweet pea & mint risotto, asparagus tips, celeriac purée, single malt scotch jus 48

Québec Duck Pairing  
seared breast & leg confit, orange scented buttermilk polenta  
wilted beet greens, sour cherry gastrique 47

Alberta AAA Beef Tenderloin  
braised veal cheek, agria potato leek pavé, roasted carrot  
king oyster mushrooms, 10 year tawny jus 50

Naganu Pork Tasting  
crisp belly, sous vide loin, roasted parsnip, beluga lentil  
squash purée, green beans, Calvados jus 43

 Legume & Young Vegetable Ribbons  
compressed eggplant, roasted tomato sugo  
dehydrated niçoise olive, pine nuts, bean purée, sheep's feta 34

## Desserts

Vanilla Bean Crème Brûlée  
A classic with Madagascar vanilla 13

Summer Fruit Basket  
seasonal fruits in sugar tuile, watermelon sorbet 13


Chocolate Paté  
French dark chocolate & hazelnuts, fresh berries 13

Maple Glazed Pineapple Cake  
glazed pineapple, spiced batter cake, piña colada sorbet 13

Fairview Chai Experience  
chocolate Earl Grey mousse, Passion fruit gelée  
Kea Lani rose petal sorbet, Cascade Peppermint foam 13

three course ~ 69

four course ~ 79

 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 Wine Spectator's Award of Excellence. Our Wine Sommelier would be more than happy to pair your three course or four course meals.*

Fairview Classic Wine Pairing	three course ~ 39	four course ~ 49
Fairview Premium Wine Pairing	three course ~ 49	four course ~ 59

*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

Viju Vasudevan  
Restaurant Manager