


Appetizers

 **Artisan Greens & House Cured Duck Breast**
*marinated green beans, roasted walnuts,
burnt watermelon, brioche croutons, corn butter 17*

Roasted Parsnip Velouté
smoked cheddar shortbread, sweet sherry gelée, apple wood bacon 14

Seared Marinated Yellow Fin Tuna
*sweet apple gelée, celery root pudding,
pickled rhubarb & mango brunoise, peppercorn cracker 16*

Fig & Blue Cheese Tartlet
braised sunchokes, pear preserve, spicy greens 15


Shellfish Taster
grilled jumbo prawn, rockefeller style oyster fritter, sweet lobster bisque 19


Mains

Grilled Alberta AAA Beef Tenderloin
*with slow braised beef short rib, forest mushrooms,
marrow agria mashed potato, natural jus 48*

Sous Vide of Alberta Bison Striploin
*with lobster croquettes, pickled gold beets, yellow pepper emulsion,
cipollini onion infused chimichurri sauce 47*

Sun Haven Farms Pork Pairing
*with slow roasted loin, confit belly, zucchini polenta cake,
local squash, beurre noisette purée 45*

 **Grain Fed Chicken Supreme**
*with pine nut ramp stuffing, charred corn, tomato & black eyed pea succotash,
heirloom tomato herb broth 44*

 **Pacific Grouper** 
*with confit fingerling potatoes, fennel, baby leeks, pancetta,
pacific clam & Meyer lemon velouté, white asparagus truffle foam 46*

 **Sweet Pea Risotto**
with pickled wild mushrooms, carrot espuma, turmeric yogurt 38

Desserts

Lemon Basil Crème Brulée
citrus sablé & crystallized basil 13

Cantaloupe & Port Parfait
cantaloupe mousse, cantaloupe sorbet, lavender meringue 13

Butterscotch & Pecan Tart
layered tart of pecans & chocolate ganache, cream & pecan dust 13

Strawberries 'n' Cream
fresh strawberries on chiffon sponge, vanilla ice cream, strawberry-balsamic drizzle 13

Decadent Chocolate Cake
flourless chocolate cake, raspberry coulis, vanilla ice cream 13

69 - three course
Restaurant Chef - Kate Symes

79 - four course
Restaurant Manager - Andrew Sakowicz



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.



Nutritious meals designed around select dietary needs & diet-dependent requirements. Created using fresh & nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness.

Appetizer Wine Pairings

Alpha Zeta Valpolicella, Veneto, Italy

Wine has a fragrant nose & a palate showing cherry characteristics. A lightly balanced tannic structure is present which complements the fruit & acidity in the wine. The tannins are soft with a gentle pull on the palate. "Valpolicella for Pinot Noir fans" 12

Joseph Drouhin Pouilly Fuissé, France

Among the floral & fruity aromas, almond & ripe grapes dominate. On the palate, the wine is refreshingly pleasant, ethereal in its lightness. Long & refreshing after taste. 15

Sumac Ridge Gewurztraminer, B.C., Canada

Wonderful cool climate Gewurztraminer nose - lychee, spice & grapefruit. The citrus & grapefruit continue on the lengthy finish with hints of spice to round out this balanced beauty. 14

Kendall Jackson Chardonnay, California, USA

Beautifully integrated tropical flavours such as pineapple, mango, & papaya with citrus notes & delicate aromas of vanilla & honey to create depth & balance throughout. A hint of toasted oak rounds out the long, lingering finish. 13

Joseph Drouhin Macon Villages, France

The colour of the wine is bright & clear. The nose is floral & fruity. Very straight forward & direct on the palate as if biting into a grape. Fresh & light, with a very pleasant finish. 15

Main Wine Pairings

Primal Roots Red, California, USA

Blend of Merlot, Syrah, & Zinfandel with aromas of mocha, vanilla, & spice that give way to a silky texture along with rich flavours of raspberries & chocolate that are truly uninhibited. 13

Kendall Jackson Cabernet Sauvignon, California, USA

Opens with deep black cherry, blackberry, & cassis flavors. Intense, round, & well-structured tannins provide a strong backbone throughout the middle. Cedar & vanilla notes linger on the finish, beckoning another sip. 15

Bonterra Syrah, California, USA

Bonterra Syrah blends a touch of Rhône varietals like Grenache, Mouvèdre, & Viognier for a powerful floral note. Concentrated berry flavours come to the forefront with notes of vanilla & toasty oak spice from aging in French oak. 15

Calina Reserva Merlot, Maule, Chile

The wine shows red berries, plums, black & red cherries, & cedar on the nose. The mid-palate is plump, plush, & juicy with a dash of vanilla from the oak barrels. The long finish is bolstered by mild tannins & balanced acidity. 13

Montes Alpha Chardonnay, Casablanca, Chile

Banana, pineapple, & tropical fruits become evident on the mouth, accompanied by a well integrated French oak that adds elegance to the wine without covering its flavors. The finish is long & very pleasant. 15

Bogle Sauvignon Blanc, California, USA

The first scents include lemon zest & freshly mowed grass. Then you will appreciate clean & refreshing crispness of the citrus fruit paired with just a tiny hint of spring sweet peas & touches of rich pineapple. 15

Dessert Wine Pairings

Grand Marnier, Paris, France

Liqueur created in 1880 by Alexandre Marnier-Lapostolle. It is made from a blend of true cognacs & distilled essence of bitter orange. 12

Moscato D'Asti Piemonte, Italy

A semi-sparkling wine that is refreshing & sweet, exhibiting aromas of orange blossoms. 12

Grahams 10y Tawny Port, Portugal

Fine deep tawny colour, with complex nutty aromas combined with hints of honey & figs. On the palate, rich mature fruit flavours, beautifully mellowed & a luscious long finish. 13

Feudi di San Gregorio Dubl Rosé Campania, Italy

Clear rose color with a lively froth. In the mouth, a developing note of compost of mature fruit & soy. The flavour leaves an indication, with a very long finish. 16

Gehring Brothers Cabernet Franc Icewine, Okanagan Valley, Canada

Beautiful structure of candied cherries, strawberries, & raspberries. 25

39—three course

Sommelier — James Denis

49—four course