

Les Entrées

Appetizers

FRENCH ONION SOUP | 14
stout, crostini, Swiss cheese

DUCK & FIG | 21
smoked duck, fresh fig, white balsamic, charred onion petal, fried sage, chive oil

TARTARE | 22
dry aged sterling silver beef, egg, truffle, garlic chips, brioche crostini

ONION TART | 19
shallot, caramelized onion, goat cheese, fine herbs, olive oil, frisée & watercress salad

MUSHROOMS | 19
escargot styled mushroom, garlic, white wine, butter, parsley, lemon, crostini

GARDEN SALAD | 16
physalis, blackberry, white balsamic strawberry, blueberry dust, whipped goat cheese, shallot vinaigrette

PRAWN COCKTAIL | 22
mignonette, greens, cocktail sauce

Les Plats Principaux

Main Course

BRANT LAKE "BOURGUIGNON" | 46
seared wagyu tri-tip, forest mushroom, boar bacon, summer vegetables, pommes purée, veal jus

MUSSELS & CLAMS | 44
épiced white wine cream, shallot, garlic, herbs, baguette

DAILY SEAFOOD FEATURE | MP
eclectic mix of locally sourced Canadian seafood and produce

RATATOUILLE | 39
zucchini, eggplant, artichoke, onion, tomato, red pepper

TOURTIÈRE | 46
wild boar, lamb, veal, beef, potato, mirepoix, puff pastry, seared Brussels sprouts, baby root vegetables

STEAK FRITES | 52
8oz tenderloin, frites, blistered tomato, jus

LAMB SADDLE | 52
Saskatoon berry gastrique, potato soufflé, Swiss chard

Three Course

your choice of any appetizer, main course & dessert | 82

All meats are proudly sourced from Alberta.

FOR PARTIES OF 8 OR MORE AN 18% GRATUITY WILL BE ADDED TO THE FINAL BILL

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.