

# *Appetizers*

## *Soups & Salads*

 **Heirloom Tomato Gazpacho** \$10  
Avocado, Cucumber Stack

**Seafood Chowder** \$12  
Fresh Maritime Poached Seafood and Shellfish  
Creamy White Wine Velouté

**Classic Caesar Salad** \$11  
Brioche Croutons, Bacon Bits, Parmesan Cheese, Homemade, Caesar Dressing  
*Served with Grilled Chicken or Grilled Salmon* \$20

 **Terrasse Green Salad** \$11  
Field Greens, Sun Dried Berries, Toasted Pumpkin Seeds  
Red Wine & Shallot Vinaigrette

 **Citrus Infused Watermelon** \$11  
Arugula, Orange, Local Goat Feta, Banyuls Vinaigrette

## *Sharing Plates*

**Charcuterie** \$18  
Cured Meats, Pate, Marinated Olives, Local Mustard

**Selection of Local Artisan Cheeses** \$18  
Crisp Breads, Ontario Strawberry-Balsamic Preserve

**Clarmell Farm's Goat Cheese roasted garlic Dip** \$15  
Crostini, Pita Chips, Flat Breads

**Pulled Pork Sliders, Aged Balderson Cheddar** \$16  
Spiced Mop Sauce, Apple Fennel Slaw

# Main

<b>Terrasse Burger</b> 8oz Beef Pattie, Pulled Beef Short Rib, Melted Brie, Crispy Onions Dijon Mayo, Whole Wheat Kaiser	<b>\$18</b>
 <b>Atlantic Salmon Burger</b> Avocado, Tzatziki Fennel Slaw, Fresh Arugula Whole wheat Kaiser, Side of Quinoa Tabouli	<b>\$19.50</b>
<b>Club Sandwich</b> Grilled Chicken, Bacon, Boston Lettuce Tomato Avocado, Chipotle Aioli, Toasted & Seven Grain Panini Loaf	<b>\$16.50</b>
<b>Duck Confit Poutine</b> House gravy, St Albert Curds	<b>\$15</b>
<b>Steak and Fries</b> 10oz Striploin, Sautéed Mushroom, Herb Dusted French Fries	<b>\$32</b>
<b>Pan Seared Great Lakes Pickerel</b> Local Fingerling Potatoes, Warm Bacon Cider Dressing Vichy Carrot's, Organic Beet Relish	<b>\$32</b>
<b>Sundried Tomato, Goat Cheese Stuffed Chicken Supreme</b> Flageolet Beans, Wilted Swiss Chard, Tarragon Pan Sauce	<b>\$30</b>
<b>Roast Prime Rib, Crème Fresh Whipped Potato</b> Natural Pan Jus	<b>\$36</b>
 <b>Grilled Vegetable Terrine</b> Cumin Scented Blonde Lentils, Citrus Tomato Broth	<b>\$24</b>



## Lifestyle Cuisine *Plus*

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

# *Desserts*

<b>Strawberry Shortcake</b> Fresh strawberries, Vanilla Sponge Cake, Whipped Cream	<b>\$10</b>
<b>Blueberry and Raspberry Crumble</b> Whipped Cream & Fresh Berries	<b>\$10</b>
<b>Vanilla Crème Brûlée</b> Fresh Berries	<b>\$10</b>
<b>Lemon Meringue Square</b> Blueberry Mousse Tower	<b>\$10</b>
<b>Strawberry Ice Wine Sorbet with Fresh Berries</b> (Late Harvest Vidal)	<b>\$10</b>
<b>Selection of Homemade Sorbet or Ice Cream</b>	<b>\$10</b>

## *Sampling of Canadian Cheeses*

*Served with Baguette, Grape Clusters and Fig Chutney*

**Oka** – Oka, Québec

Semi-firm/Pungent/Nutty Flavors

**Balderson Cheddar, 3 years** - Lanark County, Ontario

Dense/Sharp/Salty

**Blue Ermite** – St-Benoit, Québec

Semi-firm/ Blue Veined/Robust

**Brie Chevalier Triple Cream** – Montérégie, Québec

Rich / Soft

**\$15**