Appetizers

Massive Prawn Cocktail *26*
Horseradish Crème Fraîche, Brandy Cocktail Sauce

Foie Gras Pâté *24*
*White Truffle Rooftop Honey Parmesan Toast**

Candied Native American King Salmon Bellies *18*
*Buckwheat Cakes, Rosemary Bubbles**

Carmalized Cauliflower and Morel Tart *19*
Massaged Kale Salad, Truffle Chips

Hot & Cold Kusshi Oysters *19*
*Crispy Tempura, Chilled Tuna Tartare**

Soups & Salads

Dungeness Crab Bisque *17*
Tarragon Infused Mini Crab Cakes

Double Duck Consommé *18*
Smoked á la Minute, Foie Gras, Parmesan Cracker

Young Spinach Salad *16*
Truffled Quail Egg, Bacon Lardons, White Balsamic

Olympic Caesar Salad *13*
Aged Pecorino, Toasted Crouton

Roasted Baby Beet Salad *13*
Pressed Pecan Shortbread, Goat Cheese, Walnut Vinaigrette

Entrées

Seattle Surf & Turf *53*
*New York Steak and Buttered Lobster, Yukon Whipped Potatoes**

Seared Scallops *39*
*Crisp Potatoes, Melted Young Leeks, Truffle Bacon Butter Sauce**

Butter Poached Lobster *48*
*Black Truffle & Celeriac Gnocchi, Carpaccio of Aged Pecorino**

Wild King Salmon Gratiné *39*
*Boulangère Potatoes, Tempura Trumpet Mushrooms**

Black Pepper-Crusted Bone-In Ribeye Steak *56*
*Bacon Whipped Potato, Roasted Bone Marrow, Truffle White Asparagus**

Filet of Angus Beef *48*
*Shallot and Oxtail Braisage, Yukon Gold Potatoes, Young Organic Carrots**

Veal Chop *49*
*Crispy Sweetbreads, Buttered Asparagus, Madeira and Thyme Sweet Potatoes**

Bourbon & Honey Mustard Glazed Quail *41*
*Wild Mushroom, Collard Greens, Foie Gras Chili**

Mushroom Soufflé *42*
Melty Dylan Cheese, Black Truffle, Cured Tomato

Roasted Rack of Lamb *49*
*Herbs of the Garden Crust, Quadrant of Flavors & Textures:**
Crushed Peas, Braised Shank, Spinach Gratin, Crispy Prosciutto-Whipped Potato

Created using fresh and naturally 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.

11.10.12

Three Course

Roasted Baby Beet Salad
Pressed Pecan Shortbread, Goat Cheese Snow, Walnut Vinaigrette
2011 Washington Hills Sauvignon Blanc, Columbia Valley, Washington

Seared Scallops
*Crisp Potatoes, Melted Young Leeks, Truffle Bacon Butter Sauce**
2009 Chateau Ste. Michelle 'Indian Wells' Chardonnay, Columbia Valley, Washington
or
Filet of Angus Beef
*Shallot and Oxtail Braisage, Yukon Gold Potatoes, Young Organic Carrots**
2009 Bergevin Lane Vineyards 'Calico', Columbia Valley, Washington

Chocolate Hazelnut Pâté
Orange-Scented Perfume

$69 per person with wine, $55 per person without wine

Five Course

Hot & Cold Kusshi Oysters
*Crispy Tempura, Chilled Tuna Tartare**
NV Presecco Nino Franco Brut, Valdobbiadene, Italy

Foie Gras Pâté
*White Truffle Rooftop Honey Parmesan Toast**
2007 Eroica by Dr. Loosen Riesling, Columbia Valley, Washington

Dungeness Crab Bisque
Tarragon Infused Mini Crab Cakes

Wild King Salmon Gratiné
*Boulangère Potatoes, Tempura Trumpet Mushrooms**
2009 Stoller Vineyards Pinot Noir, Dundee Hills, Oregon
or
Roasted Rack of Lamb
*Herbs of the Garden Crust, Quadrant of Flavors & Textures:**
Crushed Peas, Braised Shank, Spinach Gratin, Crispy Prosciutto-Whipped Potato
2008 Château Ste. Michelle 'Austral', Wahluke Slope, Washington

Evening Soufflé

$99 per person with wine, $75 per person without wine

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*
Other promotions do not apply to Tasting and other special menus.
As a courtesy to your fellow guests, please silence your cellular phone.
A service charge of 20% will be added to groups of eight or larger.

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