


Appetizers


 Massive Prawn Cocktail	26
<i>Horseradish Crème Fraîche, Brandy Cocktail Sauce</i>	
Foie Gras Pâté	24
<i>White Truffle Rooftop Honey Parmesan Toast*</i>	
Candied Native American King Salmon Bellies	18
<i>Buckwheat Cakes, Rosemary Bubbles*</i>	
Rooftop Honey Glazed Pork Belly	16
<i>Crispy Cornbread, Hidden Rose Apple, Truffle Vinaigrette</i>	
 Hot & Cold Kusshi Oysters	19
<i>Crispy Tempura, Chilled Tuna Tartare*</i>	

Soups & Salads

Dungeness Crab Bisque	17
<i>Tarragon Infused Mini Crab Cakes</i>	
Double Duck Consommé	18
<i>Smoked á la Minute, Foie Gras, Parmesan Cracker</i>	
 Young Spinach Salad	16
<i>Truffled Quail Egg, Bacon Lardons, White Balsamic</i>	
Olympic Caesar Salad	13
<i>Aged Pecorino, Toasted Crouton</i>	
 Roasted Baby Beet Salad	13
<i>Pressed Pecan Shortbread, Goat Cheese, Walnut Vinaigrette</i>	

Entrées

Seattle Surf & Turf	53
<i>New York Steak and Buttered Lobster, Yukon Whipped Potatoes*</i>	
Seared Scallops	39
<i>Crisp Potatoes, Melted Young Leeks, Truffle Bacon Butter Sauce*</i>	
Butter Poached Lobster	48
<i>Black Truffle & Celeriac Gnocchi, Carpaccio of Aged Pecorino*</i>	
 Wild King Salmon Gratiné	39
<i>Boulangère Potatoes, Tempura Trumpet Mushrooms*</i>	
Black Pepper-Crusted Bone-In Ribeye Steak	56
<i>Bacon Whipped Potato, Roasted Bone Marrow, Truffle White Asparagus*</i>	
Filet of Angus Beef	48
<i>Shallot and Oxtail Braisaige, Yukon Gold Potatoes, Young Organic Carrots*</i>	
Veal Chop	49
<i>Crispy Sweetbreads, Buttered Asparagus, Madeira and Thyme Sweet Potatoes*</i>	
Bourbon & Honey Mustard Glazed Quail	41
<i>Wild Mushroom, Collard Greens, Foie Gras Chili*</i>	
Roasted Rack of Lamb	49
<i>Herbs of the Garden Crust, Quadrant of Flavors & Textures:*</i>	
<i>Crushed Peas, Braised Shank, Spinach Gratin, Crispy Prosciutto-Whipped Potato</i>	

 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.

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**
2010 Bodegas Salentein 'Numina' Malbec Blend, Mendoza, Argentina

Chocolate Hazelnut Pâté

Orange-Scented Perfume

\$72 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 Chateau 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.