# **Appetizers**

Massive Prawn Cocktail Horseradish Crème Fraîche, Brandy Cocktail Sauce	26
Foie Gras Pâté	24
White Truffle Rooftop Honey Parmesan Toast*	10
Candied Native American King Salmon Bellies  Buckwheat Cakes, Rosemary Bubbles*	18
Rooftop Honey Glazed Pork Belly Crispy Cornbread, Hidden Rose Apple, Truffle Vinaigrette	16
Hot & Cold Kusshi Oysters Crispy Tempura, Chilled Tuna Tartare*	19
Soups & Salads	
<u>Soups &amp; Salaus</u>	
Dungeness Crab Bisque Tarragon Infused Mini Crab Cakes	17
<b>Double Duck Consommé</b> Smoked á la Minute, Foie Gras, Parmesan Cracker	18
Young Spinach Salad Truffled Quail Egg, Bacon Lardons, White Balsamic	16
Olympic Caesar Salad  Aged Pecorino, Toasted Crouton	13
Roasted Baby Beet Salad Pressed Pecan Shortbread, Goat Cheese, Walnut Vinaigrette	13
<u>Entrées</u>	
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 Black Truffle & Celeriac Gnocchi, Carpaccio of Aged Pecorino*	48
Wild King Salmon Gratiné	39
Boulangère Potatoes, Tempura Trumpet Mushrooms*	= /
Black Pepper-Crusted Bone-In Ribeye Steak Bacon Whipped Potato, Roasted Bone Marrow, Truffle White Asparagus*	56
Filet of Angus Beef Shallot and Oxtail Braisage, Yukon Gold Potatoes, Young Organic Carrots*	48
<b>Veal Chop</b> Crispy Sweetbreads, Buttered Asparagus, Madeira and Thyme Sweet Potatoes*	49
Bourbon & Honey Mustard Glazed Quail Wild Mushroom, Collard Greens, Foie Gras Chili*	41
Roasted Rack of Lamb  Herbs of the Garden Crust, Quadrant of Flavors & Textures:*  Crushed Peas, Braised Shank, Spinach Gratin, Crispy Prosciutto-Whipped Potato	49

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

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## 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 Château Ste. Michelle 'Austral', Wahluke Slope, Washington

### Evening Soufflé

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