



THE GEORGIAN

APPETIZERS

Market Inspired Chefs Daily Soup Creation	8	Walla Walla Onion Tart	12
<i>Melted Triple Cream, Manchego</i>		<i>Caramelized Onions, Bacon, Sautéed Chanterelles, Spinach, Egg, Pondhopper Cheese</i>	
Walla Walla Onion Soup	10	Wasabi Chicken Salad*	9/15
<i>Melted Triple Cream, Manchego</i>		<i>Chicken, Napa Cabbage, Cashews, Pears, Carrots, Green Onion, Cilantro Asian Dressing</i>	
Creamy Clam Chowder	9	Marinated Beet Carpaccio	11
<i>Crispy Oyster Crackers, Hand Snipped Chives</i>		<i>Solid Oil, Organic Micro Sprouts</i>	
Silky Heirloom Tomato Soup	7	Chicken Chop Salad*	18
<i>Truffle Rosemary Toasty</i>		<i>Grilled Chicken, Sliced Apples, Avocado, Spiced Pecans, Cured Tomatoes, Cucumbers, Blue Cheese, Dried Cranberries</i>	
Dungeness Crab Cake*	12	<i>Crispy Onions, Green Goddess Dressing</i>	
<i>Citrus Salad, Avocado Vinaigrette</i>		Classic Olympic Caesar Salad*	9/12
Lusciously Loaded Louie*	13/16	<i>Chicken, Crab or Shrimp</i>	12/18
<i>Iceberg Lettuce, Bell Peppers, Eggs, Onions, Louie Dressing</i>			
<i>Shrimp or Crab</i>			

EXPRESS LUNCH

*Curried Turkey and Pickled Pecan Sandwich
Market Inspired Chefs Daily Soup Creation
Organic Arrowhead Spinach Stack, Marcona Almond Dressing
Pear and Apple Crumble with Maple Brown Butter Cake*

16

MAINS

Seared Scallops, Crisp Pork Belly*	23	Wild King Salmon Burger*	14
<i>Tomato Jam, Sautéed Kale, Morel Mushroom, Red Wine Risotto, Pecorino Crisp</i>		<i>Roasted Garlic Fries, Chicken Chop Salad</i>	
Confit Half of Poussin Chicken	16	Curried Turkey Salad Sandwich*	11
<i>Black Eyed Peas, Collard Greens</i>		<i>Walnut Multigrain, Torn Arugula Leaves, Sea Salted Yukon Potato Chips</i>	
Steamed Fresh Halibut*	24	Razor Clams and Fries*	18
<i>Shiitake Mushrooms, Sticky Rice, Sizzling Sesame Oil</i>		<i>A Washington Tradition, Olympic Caesar Salad</i>	
Penn Cove Mussels*	12	10 oz. American Wagyu Beef Burger*	15
<i>Hot and Sour Broth, Ponzu Salad</i>		<i>Avocado, Sticky Honey Pepper Bacon, Skinny Fries</i>	
Alaskan King Salmon and Crab Melt*	22	Seared Tofu	13
<i>Crab and Avocado Salad, Black Truffle Sweet Potato Fries</i>		<i>Teriyaki Long Beans, Ponzu Salad, Sesame Steamed Rice</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.

Fairmont is committed to your health and well-being by preparing all cuisine without artificial trans-fat
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A Service Charge of 20% will be added to groups of 6 or larger.