Soups Entrees

SOUP OF THE DAY OUR CHEF'S SEASONAL CREATION	10	WILD BC MUSHROOM RAVIOLI PORCINI, ASPARAGUS, PARMESAN	29
GLOBE SIGNATURE WILD MUSHROOM SOUP ENOKI MUSHROOMS, TRUFFLE CREAM	12	© CEDAR ROASTED PACIFIC SALMON BEET, SAVOY CABBAGE, RED CABBAGE PUREE, ROASTED FINGERLINGS, WATERCRESS PISTOU	36
WEST COAST SEAFOOD CHOWDER BLEND OF AUTHENTICALLY LOCAL BC SEAFOOD	15	QUEEN CHARLOTTE ISLAND SABLE FISH BRAISED PUY LENTILS, CHORIZO, OLIVE TAPENADE, SALSA VERDE	38
STARTERS		FRUIT DE MER "PAELLA"	00
"GARDEN TO GLOBE" HOUSE SALAD LOCALLY GATHERED GREENS	11	PROUI DE MER "PAELLA" PRAWNS, SCALLOPS, CLAMS, MUSSELS, SABLE FISH, SAFFRON, PAPRIKA, PORK BELLY	39
CAESAR SALAD HOUSE MADE ROASTED GARLIC DRESSING, AGED PARMESAN, AND FOCACCIA CROUTONS	14	DUO OF CHICKEN CHANTRELLE STUFFED BREAST, CONFIT OF LEG, ROOT VEGETABLE PAVE, BRAISED CIPOLLINI	35
TRIO OF BC DUNGENESS CRAB SALAD BISQUE CONGAC, TRUFFLE SALAD, BEET APPLE, CRAB TUILE CAKE, TAHINI, RADISH, MINT	23	DUO OF LAMB PISTACHIO CRUSTED LAMB CHOP, BRAISED LAMB SHANK, CASSOULET, ROASTED GARLIC, BRUSSELS SPROUTS	45
24 HOURS BRAISED SHORT RIB PEASANT GNOCCHI, HORSERADISH, PIOPPINO MUSHROOM	20	FRASER VALLEY DUCK BREAST FVA HONEY GLAZE, FARRO RISOTTO, BRAISED LEG, BANYULS GASTRIQUE	38
SEARED QUALICUM BAY SCALLOPS BACON & EGGS CARBONARA, PEA, MEYER	23		
LEMON MARMALADE		SIDE ORDERS	
SALT SPRING ISLAND MUSSELS CHEF'S INSPIRED CREATION GRILLED RUSTIC FILONE	18	SAUTEED BC MUSHROOMS CRISPY BRUSSELS SPROUTS TRUFFLED FRENCH FRIES SEASONAL VEGETABLES	9 9 9 8

FROM THE GRILL

STEAKS ARE STERLING SILVER BEEF

 10 oz New York
 43

 12 oz Rib Eye
 45

 6 oz Tenderloin
 41

SERVED WITH YUKON GOLD MASHED POTATOES

CHOICE OF RED WINE JUS, BEARNAISE OR HOUSE MADE STEAK SAUCE

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE, OR SPECIAL DIETARY RESTRICTION, PLEASE ADVISE YOUR SERVER

PLEASE NOTE, FOR YOUR CONVENIENCE, AN AUTOMATIC 16% GRATUITY WILL BE APPLIED TO PARTIES OF 8 OR MORE



NUTRITIOUS MEALS DESIGNED AROUND SELECT DIETARY NEEDS AND DIET-DEPENDENT REQUIREMENTS.

CREATED USING FRESH AND NUTRITIONALLY BALANCED INGREDIENTS, FAIRMONT LIFESTYLE CUISINE PLUS DISHES CONTRIBUTE TO OPTIMAL HEALTH & WELLNESS.

DASH/HEART HEALTHY STARTERS		RAW STARTER	
VINE RIPE TOMATOES & BOCCONCINI	14	SEASONAL MIXED GREENS & GARDEN VEGETABLES	11
EXTRA VIRGIN OLIVE & AGED BALSAMIC		CILANTRO AGAVE VINAIGRETTE	
ENTREES		ENTREE ZUCCHINI "SPAGHETTI" NOODLES	22
PAN ROASTED WILD PACIFIC SALMON	0.5	SUNDRIED TOMATO & BASIL SAUCE, PINE NUTS,	22
WILTED SPINACH, KALAMATA OLIVES, RED PEPPER VINAIGRETTE	35	FRESH VEGETABLES	
DESSERT		DESSERT	
SEASONAL BERRY SORBET	11	BANANA SPLIT	12
FRESH BERRIES		AVOCADO "ICE CREAM", CRUSHED PECANS, MACERATED PINEAPPLE, BLUEBERRIES,	
DIABETIC STARTERS		STRAWBERRIES	
STARTERS SEARED ALBACORE TUNA & MIXED GREENS	18	MACROBIOTIC	
MISO YUZU VINAIGRETTE	10	STARTER	
WIGO TOZO VIIVAIGINETTE		MISO SOUP	10
Entrees		SILKY TOFU, JAPANESE PICKLES, QUINOA	
HERB-MARINATED CHICKEN BREAST		Entree	
STEAMED VEGETABLES, BROWN RICE PILAF & THYME	34	VEGETABLE STIR FRY	24
JUS		VEGETABLE FRIED BROWN RICE, JAPANESE PICKLES,	24
		WAKAME SALAD	
DESSERT			
SPLENDA CHEESECAKE	12	DESSERT	
FRESH BERRIES		SEASONAL BERRY SORBET	11
VECAN		FRESH BERRIES	
VEGAN STARTERS		GLUTEN FREE	
SEASONAL MIXED GREENS & GARDEN VEGETABLES	11	STARTERS	
CILANTRO AGAVE VINAIGRETTE		CIARTERO	
		BC Mushroom Soup	12
Entrees		ENOKI MUSHROOMS & TRUFFLE CREAM	
COCONUT CHICKPEA CURRY			
BASMATI RICE, TOFU, CAULIFLOWER & GOLDEN	24	Furness	
PINEAPPLE		ENTREES BUTTER CHICKEN CURRY	24
_		STEAMED BASMATI RICE, RAITA	24
DESSERT	4.4	OTERWED BROWN THOU, TOWN	
CHOCOLATE-SOY GANACHE FLAN	11		
		DESSERT	
		TRADITIONAL VANILLA BEAN CRÈME BRULEE	11
		BEVERAGES	
WATER		FAIRMONT WELLNESS TEA SELECTION	5
		ENERGY, TRANQUILITY, DIGESTIF, EQUILIBRIUM, HIGH	
evian EVIAN SPRING WATER	8	ANTIOXIDANT FRUIT BOOSTER	7
)	0	RASPBERRIES, PEACHES, YOGURT, FLAX SEEDS, FVA	,
BADOIT SPARKLING WATER	8	HONEY	
OFFICIAL FAIRMONT LIFESTYLE CUISINE PLUS WATE	R	ELIXIR	7
		FVA HONEY, GINGER PUREE, LEMON, HOT WATER	

WHILE LIFESTYLE CUISINE PLUS RECIPES HAVE BEEN EVALUATED BY PROFESSIONAL SOFTWARE, IT IS IMPORTANT TO NOTE THAT OUR CHEFS ARE NOT REGISTERED DIETITIANS AND CANNOT REPLACE THE ADVICE OF QUALIFIED PROFESSIONALS WHO SHOULD BE CONSULTED IF YOU HAVE SPECIFIC INDIVIDUAL DIETARY NEEDS. IF YOU REQUIRE FURTHER DETAILS ON THE INGREDIENTS IN ANY OF OUR DISHES, OR HAVE ANY SPECIAL REQUIREMENTS WITH RESPECT TO THEIR PREPARATION, PLEASE NOTIFY US AND A CHEF WOULD BE HAPPY TO SPEAK WITH YOU. WE ASK THAT YOU ADVISE US OF ANY SPECIAL REQUIREMENTS TO PREVENT POTENTIAL ADVERSE REACTIONS TO ALLERGENS OR SPECIALTY DIET