





Soups

Soup of the Day Our Chef's Seasonal Creation	10
Globe Signature Wild Mushroom Soup Enoki Mushrooms, Truffle Cream	12
 West Coast Seafood Chowder Blend of Authentically Local BC Seafood	15

Starters

"Garden to Globe" House Salad Locally Gathered Greens	11
Caesar Salad House Made Roasted Garlic Dressing, Aged Parmesan, and Focaccia Croutons	14
 Trio of BC Dungeness Crab Salad Bisque Congac, Truffle Salad, Beet Apple, Crab Tuile Cake, Tahini, Radish, Mint	23
24 Hours Braised Short Rib Peasant Gnocchi, Horseradish, Pioppino Mushroom	20
 Seared Qualicum Bay Scallops Bacon & Eggs Carbonara, Pea, Meyer Lemon Marmalade	23
 Salt Spring Island Mussels Chef's Inspired Creation Grilled Rustic Filone	18

Entrees

Wild BC Mushroom Ravioli Porcini, Asparagus, Parmesan	29
 Cedar Roasted Pacific Salmon Beet, Savoy Cabbage, Red Cabbage Puree, Roasted Fingerlings, Watercress Pistou	36
 Queen Charlotte Island Sable Fish Braised Puy Lentils, Chorizo, Olive Tapenade, Salsa Verde	38
 Fruit de Mer "Paella" Prawns, Scallops, Clams, Mussels, Sable Fish, Saffron, Paprika, Pork Belly	39
Duo of Chicken Chantrelle Stuffed Breast, Confit of Leg, Root Vegetable Pave, Braised Cipollini	35
Duo of Lamb Pistachio Crusted Lamb Chop, Braised Lamb Shank, Cassoulet, Roasted Garlic, Brussels Sprouts	45
Fraser Valley Duck Breast FVA Honey Glaze, Farro Risotto, Braised Leg, Banyuls Gastrique	38

Side Orders

Sauteed BC Mushrooms	9
Crispy Brussels Sprouts	9
Truffled French Fries	9
Seasonal Vegetables	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
VINE RIPE TOMATOES & BOCCONCINI 14
EXTRA VIRGIN OLIVE & AGED BALSAMIC

ENTREES
PAN ROASTED WILD PACIFIC SALMON
WILTED SPINACH, KALAMATA OLIVES, RED PEPPER 35
VINAIGRETTE

DESSERT
SEASONAL BERRY SORBET 11
FRESH BERRIES

DIABETIC
STARTERS
SEARED ALBACORE TUNA & MIXED GREENS 18
MISO YUZU VINAIGRETTE



ENTREES
HERB-MARINATED CHICKEN BREAST
STEAMED VEGETABLES, BROWN RICE PILAF & THYME 34
JUS

DESSERT
SPLENDA CHEESECAKE 12
FRESH BERRIES

VEGAN
STARTERS
SEASONAL MIXED GREENS & GARDEN VEGETABLES 11
CILANTRO AGAVE VINAIGRETTE

ENTREES
COCONUT CHICKPEA CURRY
BASMATI RICE, TOFU, CAULIFLOWER & GOLDEN 24
PINEAPPLE

DESSERT
CHOCOLATE-SOY GANACHE FLAN 11

WATER
 **EVIAN SPRING WATER** 8
 **BADOIT SPARKLING WATER** 8
OFFICIAL FAIRMONT LIFESTYLE CUISINE *PLUS* WATER

RAW
STARTER
SEASONAL MIXED GREENS & GARDEN VEGETABLES 11
CILANTRO AGAVE VINAIGRETTE

ENTREE
ZUCCHINI “SPAGHETTI” NOODLES 22
SUNDRIED TOMATO & BASIL SAUCE, PINE NUTS,
FRESH VEGETABLES

DESSERT
BANANA SPLIT 12
AVOCADO “ICE CREAM”, CRUSHED PECANS,
MACERATED PINEAPPLE, BLUEBERRIES,
STRAWBERRIES

MACROBIOTIC
STARTER
MISO SOUP 10
SILKY TOFU, JAPANESE PICKLES, QUINOA

ENTREE
VEGETABLE STIR FRY 24
VEGETABLE FRIED BROWN RICE, JAPANESE PICKLES,
WAKAME SALAD

DESSERT
SEASONAL BERRY SORBET 11
FRESH BERRIES

GLUTEN FREE
STARTERS

BC MUSHROOM SOUP 12
ENOKI MUSHROOMS & TRUFFLE CREAM

ENTREES
BUTTER CHICKEN CURRY 24
STEAMED BASMATI RICE, RAITA

DESSERT
TRADITIONAL VANILLA BEAN CRÈME BRULEE 11

BEVERAGES
FAIRMONT WELLNESS TEA SELECTION 5
ENERGY, TRANQUILITY, DIGESTIF, EQUILIBRIUM, HIGH
ANTIOXIDANT
FRUIT BOOSTER 7
RASPBERRIES, PEACHES, YOGURT, FLAX SEEDS, FVA
HONEY
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