

BEE SUSTAINABLE POLLINATOR MENU

Heirloom Tomato Salad

*Village Farms tomato, Okanagan stone fruit,
toasted cashew brittle, fromage frais,
balsamic vinaigrette*

Roasted Wild Pacific Salmon

*eggplant, spiced beans, black sesame,
cilantro, soy dressing*

Honey and Berries

*blueberry frangipane tart, compressed
strawberry, burnt honey ice cream*

\$60 per person

To showcase the amazing powers of pollinators, Executive Chef Karan Suri has created this feature Pollinator Menu for ARC - in total, this menu includes 13 foods that require pollination.

Bees are the most effective animal pollinators on earth and are responsible for the pollination of one-third of the food we eat. Each winter, loss and fragmentation of habitat leaves hundreds of thousands of bees without space to nest. Pollinator bee hotels are designed to attract, support and protect native, lost and solitary bees by replicating their natural nesting sites and creating much needed habitat.

Fairmont Waterfront has been the home to over a quarter million honey bees since 2008, producing over 200 lbs of honey annually from our rooftop apiary. In 2014, we were the first Fairmont hotel to introduce mason bees to our garden and with the help of our local partners at Hives for Humanity through the Pollinator Corridor Project we were able to place 27 mason bee houses across Vancouver's Downtown East Side. In 2015, we added a pollinator hotel, our 'bee and bee' to create even more natural habitat for our indigenous wild bees.

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