In Room Dining

"At Your Service"

Please note that a 4.00 In Room Dining Charge will be added to your total bill. Prices do not include taxes or gratuities. Prices are subject to change without notice.

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Message From The Chef

Globally Inspired North American Quality

On the journey of farm to plate the opportunity of creation knows no bounds when it comes to planning a menu. Our commitment to you, our guest, is that we will only serve the highest quality ingredients from our region and our nation.

As an avid food lover, I am inspired by the time and care that others put in to cultivating, harvesting and raising nothing but truly outstanding products and I apply the same dedication to the creation of each dish on all of our menus at The Fairmont Winnipeg.

It is from Manitoba and beyond that we source, secure and prepare our Canadian Cuisine. We believe in "regions without borders" and embrace uniquely Manitoban products as well as those found across our great nation. From delicious Cold Water Scallops from The Bay of Fundy to West Coast Oysters or Prairie Beef, we commit to only serving the best ingredients we can find.

I truly hope you enjoy your dining experience and we look forward to having you back, often.

Sincerely
Jeremy Langemann
Executive Chef

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THE VELVET GLOVE RESTAURANT HOURS OF OPERATION

BREAKFAST	**MONDAY TO FRIDAY**	**6:30 A.M. TO 11:30 A.M.**
	SATURDAY AND SUNDAY	**7:00 A.M. TO 11:30 A.M.**
LUNCH	**MONDAY TO FRIDAY**	**11:30 A.M. TO 2:00 P.M.**
	SATURDAY AND SUNDAY	**CLOSED**
DINNER	**MONDAY TO SATURDAY**	**5:30 P.M. TO 9:30 P.M.**
	SUNDAY	**CLOSED**

THE LOUNGE AT THE FAIRMONT HOURS OF OPERATION

OPEN DAILY FROM 11:30 A.M. TO 1:00 A.M.

IN ROOM DINING IS AVAILABLE 24 HOURS A DAY 7 DAYS A WEEK

Please dial 0 for any reservations, requests or assistance required to create your dining experience today.

LOUNGE
AT THE FAIRMONT

THE VELVET GLOVE

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Breakfast

Served from 6:30 a.m. to 11:30 a.m.

Complete Breakfasts

Includes Choice of Juice, Freshly Brewed Coffee or Fairmont Signature Tea

Spanish Skillet **20**
Signature Fried Peppers and Onions, Chorizo
Two Eggs Any Style, Red Skin Potato Wedges, Smoke Spiced Hollandaise

Skillet Fried Corned Beef Hash and Eggs **20**
Two Eggs Any Style, Toast, Hollandaise

VG Breakfast **19**
Two Eggs any Style, Toast, Red Skin Potato Wedges
Choice of: Bacon, Chicken Apple Sausage, Ham or Pork Sausage

Continental LOW FAT **16**
Fresh Seasonal Fruit, Choice of: Toast, Danish, Croissant,
Muffin or Bagel, Butter and Preserves

Omelet **19**
Red Skin Potato Wedges, Toast, Choice of Three
Garnishes: Ham, Bacon, Sausage, Chorizo, Peppers, Spinach,
Mushrooms, Tomato, Asparagus, Swiss, Cheddar or Feta Cheese

The Healthy Start Breakfast LOW FAT **18**
Two Poached Eggs, Multigrain Toast, Thick Cut Grilled Tomato
House Made Bircher Muesli with Seasonal Berries

Eggs Benedict Bar

Benedicts are Served with Home Fried Red Skin Potato Wedges and Chef's Inspirational Garnish

Classic Benny **17**
Manitoba Back Bacon

Smoked Salmon Benny **18**
Grilled Asparagus

Manitoban Rancher's Benny **19**
Farmer's Sausage, Wild Rice Bannock

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Breakfast

Served from 6:30 a.m. to 11:30 a.m.

Specialties

The Perfect Stack VEGETARIAN — **16**
Stacked Four High Buttermilk Pancakes, Manitoba Saskatoon Berry Compote
Whipped Top Half Cream
Add Banana, Chocolate Chips or Blueberries 2.00

Fairmont Fruit Plate VEGETARIAN — **15**
Assortment of Seasonal Fresh Fruit, Warm Banana Bread
Choice of: Cottage Cheese or Yogurt

VG Fougasse Sandwich — **16**
Fried Egg, Aged Cheddar Cheese, Back Bacon
Lettuce, Tomato, Hollandaise, Home Fries

Stuffed Cinnamon Bun French Toast VEGETARIAN — **16**
Vanilla Cream, Seasonal Berries, Sugar Snow

Buttermilk Waffle VEGETARIAN — **16**
Seasonal Berries, Whipped Top Half Cream

Power Breakfast Parfait LOW FAT — **14**
Layers of Sliced Bananas, Berry Compote, Granola
Greek Yogurt

Fillet and Eggs — **22**
4oz Certified Angus Beef Tenderloin, Two Eggs Any Style
Sautéed Peppers and Onions, Red Skin Potato Wedges, Toast

Beverages

Freshly Brewed Coffee or Decaf — **4.50**

Fairmont Traditional and Herbal Teas — **4.50**

Caffeinated French Press — **5**
Mocha French Roast

Specialty Coffees — **5**
Espresso, Latte, Cappuccino

Milk — **3.50**
2%, Skim, Chocolate, Soy

Premium Juice — **5**
Orange, Grapefruit, Apple, Tomato, Cranberry, V8

Freshly Squeezed O.J. — **8**
6 Freshly Pressed Oranges

Lifestyle Smoothie — **8**
Blueberries, Banana, Flax

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All Day Dining

11:30 a.m. – 12:30 a.m.

Appetizers

Organic Composition VEGETARIAN **13**
Seven Leaf Blend, Confit Greenland Farms Tomatoes, Watermelon Radishes
Goat Cheese Snow, Rosemary & Truffle Vinaigrette

VG Chopped Salad LOW FAT **14**
Cucumber, Morden Apples, Chopped Egg, Crisp Onion Rings, Creamy Dressing

Organic Red Romaine Salad **14**
Two Year Old Bothwell Cheddar, Harbourside Farms Bacon Rashers
Sourdough Crostini, Roasted Garlic Vinaigrette

Additions for your Salad: Seared Salmon **7**
Roast Chicken Breast **7**
Sautéed Prawns **7**

Forest Mushroom and Potato Chowder VEGETARIAN **12**
Brandy Flambéed Chanterelle and Morel Mushrooms, Whole Roasted Garlic

Chef's Daily Soup **10**
Seasonally Inspired

Pan Fried Mini Crab Cakes Ocean Wise **14**
with Smoked Paprika Aioli

"Smokey Spiced" Calamari **17**
Roasted Garlic Aioli, Fresh Lemon

Crisp Fried Pickerel Sticks **15**
with Spicy Remoulade

Sizeable Salads

VG Chicken Cobb Salad GLUTEN FREE **19**
Organic Mixed Leaves, Avocado, Chopped Egg, Harbourside Farms Bacon Rashers
Blue Cheese Crumble, Roast Manitoba Chicken Breast, Roasted Garlic Vinaigrette

Salad Tuna Niçoise LOW FAT **19**
Rare Seared Tuna, Fine Beans, Organic Tomatoes, Niçoise Olives, Bibb Lettuce
New Potatoes, Herb Vinaigrette

Smoked Salmon DASH Ocean Wise **19**
House Smoked Salmon, New Potatoes, Shaved Red Onion, Crisp Capers
Chopped Egg, Creamy Dressing

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All Day Dining

11:30 a.m. – 12:30 a.m.

Between the Breads

All Sandwiches are served with Your Choice of: Soup of the Day, Salad or House Spiced Fries

VG Burger **21**
8oz House Made Certified Angus Beef Patty, Aged Cheddar, Smoked Bacon
Green Peppercorn Aioli, Grilled Brioche Bun

Roasted Pepper Club **21**
Grilled Bacon, Roast Manitoba Chicken Breast, Marinated Roast Peppers
White Cheddar, Butter Lettuce, Local Tomato, Smoked Paprika Aioli
Artisan Herb Focaccia Loaf

"Winnipeg" Cheese Steak **23**
Slow Roasted Prime Rib, Sautéed Peppers and Onions
Roasted Garlic Aioli, Boursin Herb and Garlic Cream Cheese
Grilled Cheddar and Scallion Fougasse Loaf

Shrimp "Po Boy" Ocean Wise **23**
Brandy Spiked Nordic Shrimp Salad, Grilled Hoagie
Butter Lettuce, Scallions

Entrees

VG Fish and Chips **26**
Lake Manitoba Pickerel, Fresh Yukon Fries, Tartar Sauce

Steak & Rings **26**
8oz Certified Angus Beef Strip Loin, Beer Battered Onion Rings
Butter Poached Asparagus, Green Peppercorn Aioli

One Pound of Hot & Sassy Wings **16**
Blue Cheese Dip, Celery & Carrots

Harourside Farms Organic Chicken Breast **38**
Truffle Mac & Cheese, Roasted Heirloom Roots, Celery Root
Honey Jus

Traditional Chicken Curry **26**
Lemongrass Scented Coconut Gravy, Spiced Basmati Rice, Fresh Coriander,
Grilled Poppadom

Chef's Catch of the Day Ocean Wise **Market Price**
Created Using Locally Sourced and Seasonal Ingredients

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Desserts

Peanut Butter Chocolate Slab **12**
Milk Chocolate Nougat, Peanut Butter Mousse, Toasted Marshmallows

Sticky Toffee Pudding **12**
Manitoba Honey Ice Cream, "Crown Royal" Caramel Sauce

Saskatoon Berry Cheesecake **12**
Foraged Manitoba Saskatoon Berries, Graham Cracker Crust

Caramel Apple **12**
Warm Caramel Apple Tart, Candied Apple Pop, Vanilla Bean Ice Cream

Evening Dining

5:30 p.m. – 9:30 p.m., Monday – Saturday

Entrees

Pacific Coast Salmon Ocean Wise **38**
Spruce-Maple Glaze, Wild Rice, Broccolini, Golden Raisin Beurre Noisette

6oz Certified Angus Beef Tenderloin **48**
Caramelized Onion Potato Purée, Local Heirloom Carrots
Red Wine Jus

Veal Cheek Bourguignon GLUTEN FREE **40**
Truffle Pommes Purée, Harbourside Bacon Lardons,
"Mini" King Oyster Mushrooms, Braised Cipollini Onions, Natural Jus

Mule Foot Rack of Pork **40**
Brown Butter Sweet Potato Crush, Chorizo Corn Foam, Poached Peaches

Overnight Dining

12:30 a.m. – 6:30 a.m.

Chef's Daily Soup **10**
Seasonally Inspired

Organic Red Romaine Salad **14**
Two Year Old Bothwell Cheddar, Harbourside Farms Bacon Rashers
Sourdough Crostini, Roasted Garlic Vinaigrette

Roasted Pepper Club **21**
Grilled Bacon, Roast Manitoba Chicken Breast, Marinated Roast Peppers
White Cheddar, Butter Lettuce, Local Tomato, Smoked Paprika Aioli
Artisan Herb Focaccia Loaf

Domestic Cheese Selection **18**
Fresh Fruit, Strawberries, Fig Preserve, Assorted Crackers

Saskatoon Berry Cheesecake **12**
Foraged Manitoba Saskatoon Berries, Graham Cracker Crust

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Kid's Menu

For Children 12 and under

Breakfast

Kid's Pancake or Waffle with Bacon	**6**
Fresh Strawberries, Maple Syrup	
The Little Fairmont	**8**
One egg any style, Choice of: Bacon, Ham or Sausage, Breakfast Potatoes, Toast	
Fresh Fruit Salad and Vanilla Yogurt	**6**
Kid's Breakfast Bowl	**4**
selection of Cold Cereal or Oatmeal with Brown Sugar	

Lunch & Dinner

Mini Burgers with Cheese & Fries	**8**
Three Chicken Fingers with Coleslaw, Carrot Sticks & Fries	**8**
Grilled Chicken Sliders with Fresh Fruit	**8**
Grilled Cheese & Fries	**6**
Hawaiian Chicken Pizza on Whole Wheat Pita	**8**
Toasted Peanut Butter And Banana Sandwich	**6**
Homemade Macaroni & Cheese	**8**
Chicken & Vegetable Noodle Soup	**7**

Desserts

Jello	**3**
Individual Yogurt	**4**
Banana Split	**5**
Chocolate Pudding "Mud Pie" with Oreo and Gummy Worms	**5**
Fruit Cocktail	**4**
Two Chocolate Chip Cookies and Milk	**5**

Beverages

Soft Drinks	**1.50**
Milk / Chocolate Milk	**1.50**
Small Milkshake	**3.00**
Hot Chocolate	**1.50**
Juice – Apple, Orange	**1.50**
Kid's Mocktails:	**2.50**
Sponge Bob Squarepants (Orange Juice & Ginger Ale)	
The Spiderman (Fruit Juices, Grenadine, 7Up)	

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Hospitality Menu

We are pleased to offer you and your guests a full range of In-Room Hospitality Services. Please allow 2 hours for preparation and delivery.

Bar Service

Bar set up for 10 People **50**

3oz Glasses, Lemon, Lime, Cherries and Pearl Onions, Ice, Cocktail Napkins and Swizzle Sticks

Bartender Service **30 per hour**

Minimum 4 hours

Hors D'Oeuvres

Cold (per dozen)

Jumbo Shrimp Cocktail with Spicy Cocktail Sauce	**39**
Shaved Prosciutto Over Toasted Rye Bread with Herb Cream Cheese	**36**
Red Grape, Celery and Apple Salad with Candied Pecans	**34**

Hot (per dozen)

Balsamic and Pesto Marinated Lamb Chops	**50**
Petite Salmon Wellington	**36**
Spanakopita	**34**
Vegetable Samosas	**34**

Snacks

Domestic Cheese Display with Crisps and Crackers (5 people)	**40**
Gourmet Potato Chips and Pretzels	**9**
Tortilla Chips with Tomato Salsa and Salsa Verde	**9**
Market Fresh Vegetable Crudités with Herb Boursin Cheese Dip	**15**
Seasonal Sliced Fruit Display with Berries and Yogurt Dip	**15**

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Wine List

Whites	5oz/10oz/Bottle
McManis *Chardonnay*	**12/21/53**
Smooth, crisp and creamy with baked apple pie, vanilla, and spice notes.	
Oggi *Pinot Grigio*	**9/16/38**
Light and refreshing with flavors of banana and Bartlett pear.	
Oyster Bay *Sauvignon Blanc*	**11/20/50**
Extremely aromatic with notes of fresh cut grass, gooseberry and grapefruit. Wonderful with salads or on its own.	
Sandhill *Pinot Gris*	**10/19/45**
Medium-bodied with tangy tropical fruit notes.	
Dr Loosen *Riesling*	**10/19/45**
Honeyed apricots and a lovely petrol quality; Slightly sweet.	

Reds

J Lohr Seven Oaks *Cabernet Sauvignon*	**14/26/64**
Rich and full-bodied with black currant, cedar and spice. Lovely with steaks, lamb, or cheese.	
Tolaini Al Passo	**11/20/60**
A blend of sangiovese and merlot, displaying ripe blackberries and black tea leaf quality.	
Trius *Merlot*	**10/19/45**
Smooth and medium-bodied with notes of stewed plums, black cherry and spices of cinnamon and cloves.	
Alamos *Malbec*	**10/19/45**
Ripe blackberries, coffee and dark chocolate mingle with a soft earthiness.	
M Chapoutier La Bernardine *Chateauneuf du Pape*	**17/31/94**
Fresh Wildberries, stewed plums and cherries play off a subtle earthiness.	
Quails' Gate *Pinot Noir*	**11/20/60**
Light in body with black plums and bing cherries, offset by soft barnyard notes.	

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Beverage Menu

For Additional Beverage Options Please Dial "0"

Cognac & Liquers 1oz Glass

Remy Martin VSOP	**11**
Remy Martin XO	**17**
Louis XIII	**160**
Bailey's Irish Cream	**6.50**
Amaretto	**6**
Grand Marnier	**7**
Frangelico	**5.25**

Premium Liquor

Canadian Club	**5.25**
Crown Royal	**6**
Jack Daniel's	**6**
Johnny Walker Red	**9**
The Glenlivet	**11**
Macallan 12yr	**15**
Tanqueray	**6**
bombay Sapphire	**6**
Finlandia	**6**
Grey Goose	**6**
Bacardi White Rum	**6**
Captain Morgan Spiced Rum	**6**

Beer

Domestic **6.50**

Miller Genuine Draft, Canadian, Kokanee, Moosehead,
Labatt Blue, Budweiser, Labatt Lite, Bud Light

Imported **7.50**

Corona, Heineken, Stella Light

NON-ALCOHOLIC BEVERAGES

Soft Drinks

Coke, Diet Coke, Ginger Ale, Soda Water, Tonic Water, Iced Tea, Sprite, Diet Sprite **2.95**

Beer **4.95**

O'doules Non-Alcoholic Beer

Juices

Apple, Orange, Cranberry, Grapefruit, V8, Tomato, Clamato **4**

Energy

Red Bull **5**

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