

SEASONALLY INSPIRED LOCALLY SOURCED PASSIONATELY EXECUTED

DINNER MENU

STARTERS

ORGANIC COMPOSITION VEGETARIAN 13
Seven Leaf Blend, Confit Greenland Farms Tomatoes, Watermelon Radishes, Goat
Cheese Snow, Rosemary & Truffle Vinaigrette

ORGANIC RED ROMAINE SALAD VEGETARIAN 14
Two Year Old Bothwell Cheddar, Harbourside Farms Bacon Rashers,
Sour Dough Crostini, Roasted Garlic Vinaigrette

LOCAL BEET AND PROSCIUTTO CLUTEN FREE 15
Ermite Bleu, Shaved Prosciutto, Sherry Emulsion
Roast Heirloom Beets, Lambs Lettuce, Pickled Beet Puree

VG CHOPPED SALAD LOW FAT 14
Cucumber, Morden Apples, Chopped Egg, Crisp Onion Rings, Creamy Dressing

MANITOBA APPLEWOOD SMOKED SALMON FREE 16
Gaufrette Potato, Meyer Lemon Crème Fraiche, Fennel Pollen Dust, Young Mache
Lettuce

HOT APPETIZER

FOREST MUSHROOM AND POTATO CHOWDER VEGETARIAN 12

Brandy Flambéed Chanterelle and Morel Mushrooms, Whole Roasted Garlic

PORK AND BEANS 16

Cider Braised Manitoba Pork Belly, White Bean Cassolet, Parsnip Chips

SCALLOPS ALMANDINE Ocean Wise 16
Cauliflower Two Ways, Golden Raisin Beurre Noisette,
Toasted Almonds

GNOCCHI Wegetarian 16
Mixed Wild Mushrooms, Toasted Sage, Roast Garlic

RABBIT CHOP CLUTEN FREE 17
Bacon Wrapped Chop, Wild Mushroom Ragout,
Favre Beans, Truffle Foam

Chef De Cuisine: Tim Palmer Sommelier: Tiffany Gustafson Restaurant Manager: Hector Hurd



Fairmont Lifestyle Cuisine dishes contribute to optimum health and wellness and are created using fresh, nutritionally balanced ingredients.

Additionally, nutritious meals designed around select dietary needs and diet-dependant requirements

Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice



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SUSTAINABLE CATCH

PACIFIC COAST SALMON Ocean Wise 38
Spruce-Maple Glaze, Wild Rice, Broccolini, Truffle Foam

MOREL CRUSTED LING COD Ocean Wise. 36

De Puy Lentil and Lobster Ragout, Sautéed Spinach,
Wild Mushrooms, Lobster Foam

WEST COAST HALIBUT Ocean Wise 40
Poached Manitoba Egg, Truffle Pea Purée,
Olive Oil Poached New Potatoes, Harbourside Farms Bacon Foam

FROM THE GRILL

✓ CEDAR VALLEY DUCK 38

Yukon Gold Potato Roesti, Garlic Spinach, Glazed Local Beets, Pickled Bosc Pears Manitoba Choke Cherry Jus

ROAST SHALLOT CRUSTED VENISON LOIN LOW FAT 49

Morel Mushroom and Barley Risotto, Celeriac Puree

Poached Morden Apples

VEAL CHEEK BOURGIGNON GLUTEN FREE 40

Truffle Pommes Purée, Harbourside Bacon Lardons,
"Mini" King Oyster Mushrooms, Braised Cipollini Onions, Natural Jus

60z CERTIFIED ANGUS BEEF TENDERLOIN GLUTEN FREE 48
Caramelized Onion Potato Purée, Local Heirloom Carrots,
Red Wine Jus

MULE FOOT RACK OF PORK 40
Brown Butter Sweet Potato Crush, Chorizo Corn Foam,
Poached Peaches

HARBOURSIDE FARMS ORGANIC CHICKEN BREAST 38
Truffle Mac & Cheese, Roasted Heirloom Roots, Celery Root and Honey Jus

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