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

LOCAL BEET AND PROSCIUTTO GLUTEN FREE **15**
Ermite Bleu, Shaved Prosciutto, Sherry Emulsion,
Roasted Heirloom Beets, Lamb's Lettuce, Pickled Beet Puree

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

MANITOBA APPLEWOOD SMOKED SALMON GLUTEN 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

RABBIT CHOP GLUTEN 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

Ocean Wise

Recommended by the Vancouver Aquarium as an Ocean Wise friendly seafood choice

SEASONALLY INSPIRED LOCALLY SOURCED PASSIONATELY EXECUTED

DINNER MENU

MAIN COURSE

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

CEDAR VALLEY DUCK 38
Yukon Gold Potato Roesti, Garlic Spinach, Glazed Local Beets, Pickled Bosc Pears,
Manitoba Chokecherry Jus

VEAL CHEEK BOURGUIGNON GLUTEN FREE **40**
Truffle Pommes Purée, Harbourside Bacon Lardons,
"Mini" King Oyster Mushrooms, Braised Cipollini Onions, Natural Jus

6OZ CERTIFIED ANGUS BEEF TENDERLOIN GLUTEN FREE **48**
Caramelized Onion Potato Purée, Local Heirloom Carrots,
Red Wine Jus

10OZ CERTIFIED ANGUS BEEF STRIP LOIN 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

GNOCCHI VEGETARIAN **32**
Mixed Wild Mushrooms, Toasted Sage, Roasted Garlic

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

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