SEASONALLY INSPIRED LOCALLY SOURCED PASSIONATELY EXECUTED

LUNCH MENU

STARTERS

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: **7**
Seared Salmon
Roast Chicken Breast
Sautéed Prawns

FOREST MUSHROOM AND POTATO CHOWDER VEGETARIAN **12**
brandy flambéed chanterelle and morel mushrooms, whole roasted garlic

CHEF'S DAILY SOUP **10**
seasonally inspired

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 Ocean Wise **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

Chef De Cuisine: **Emil Shellborn** Restaurant Manager: **Amanda Poulin**

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-friendly seafood choice

SEASONALLY INSPIRED LOCALLY SOURCED PASSIONATELY EXECUTED

LUNCH MENU

BETWEEN THE BREADS

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF:
SOUP, SALAD, OR HOUSE SPICED FRIES

CAB BAGUETTE STEAK SANDWICH 22
vietnamese marinated ribeye, charred onions, wild mushrooms, cilantro, fried garlic chips

CAB BEEF BURGER 22
black truffle bothwell cheese, wild mushrooms, porcini dijonaise, tomato and onion chutney, toasted brioche

SEARED CHICKPEA PATTY VEGETARIAN **22**
pickled carrots, avocado, tomato, red onion, curried yogurt, toasted brioche

PAN FRIED ATLANTIC SALMON CLUB Ocean Wise. **22**
tomato, avocado, dried bonito, scallions, pickled ginger, lime, katsu sauce, toasted brioche

MONTREAL SMOKED BEEF AND EGG STACKER ON RYE 22
1000 isle, provolone cheese sauce, fried egg, prosciutto, arugula

UPPER DECK TANDOORI CHICKEN CLUB 22
aged white cheddar, bacon, lettuce, tomato, celery root remoulade, horseradish, lingonberries

HOME COOKIN'

VG FISH AND CHIPS Ocean Wise. **26**
lake manitoba pickerel, fresh yukon fries, tartar sauce

LOCALLY MADE COTTAGE CHEESE PEROGIES 30
duck confit, blackberry veal jus, ligonberries

HAND ROLLED SPINACH AND RICOTTA CANNELLONI VEGETARIAN **26**
san marzano tomato and béchamel bake

NATURE'S FARM RIGATONI POMODORO VEGETARIAN **26**
san marzano tomato sauce, fresh mozzarella, basil
choice of white or rye noodles

CHEF'S CATCH OF THE DAY Ocean Wise. **MARKET PRICE**
using locally sourced and seasonal ingredients

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