

STARTERS

Bone & Carrot Marrow Duo (GF) 15
microgreens gremolata

Scallops (GF) 18
XO, corn & avocado pico de gallo

Textures of Onion Soup 15
bone marrow broth, brioche, gruyère

Alberta Farm Salad (GF/Vegan) 16
aquaponics greens, fermented rosehip vinaigrette, sweet confit
vine tomatoes, bread & butter pickled baby cucumbers

MAINS

Lamb Rack (GF) 44
acorn squash, seasonal berry gastrique, kale, gouda

Seared Duck Breast 41
smoked peas, morel, organic cherry, barley risotto

Wild Boar Chop (GF) 43
grits, rainbow chard, wild mushroom, Saskatoon berry

 **Arctic Char** (GF) 42
bay scallop & ice shrimp risotto, black kale, tarragon

Fairmont Reserve Ribeye (GF) 51
12oz ribeye, tomato infused potato purée, carrot marrow, fermented scallion

Rutabaga Steak (GF/Vegan) 38
lentil & seed crust, sweet potato purée, baby beet, pickled
baby bell peppers, rainbow chard

Chef's Daily Feature (GF) 45
local bounty presented with locally derived seasonal produce and pomme purée

SWEETS

Berry Panna Cotta 12
white chocolate panna cotta, berry confit,
almond sable, passion fruit gel

Praline Chocolate Tart 12
dulce crèmeux, caramel sauce

Chateau Cheesecake 12
raspberry coulis, berry compote



ocean wise® A SUSTAINABLE CHOICE

CHILDRENS DINNER

Green Salad 5
mixed greens, tomato, cucumber, ranch dressing

Spaghetti & Meatballs 8
tomato sauce, beef meatballs

Chicken Fingers & Fries (3) 11

Burger & Fries 9

Chicken Noodle Soup 5

Tomato Soup 5