

IN ROOM TABLE D'HÔTE

APPETIZERS

Tartare Over the Marrow

beef tenderloin, Brant Lake wagyu, sourdough

or

Scallops

kakuni wild boar, macerated chive

or

Heirloom Beet Salad

peppery aquaponics, pearl onions, cider & maple tarragon vinaigrette

ENTRÉES

Fairmont Reserve Ribeye

confit carrot, braised shiitake, green goddess potatoe purée, jus

or

Wild Boar

grits, gluten free tempura mushroom, black kale, jus

or

Duck

seared breast, confit leg, barley & morel risotto, smoked peas

DESSERT

Classic Crème Brûlée

Tahitian Vanilla Bean, Lavender Blossom, Sugar Cookie

or

Passionfruit Cheesecake

Graham Cookie Crumb, Blueberry Meringue, Candied Violets

91 per Person

Standard wine pairing 60

Appetizer - Clarendelle Bordeaux Blanc

Mains - Arrowood Cabernet Sauvignon 2016

Dessert - Taylor Fladgate Tawny 20 Yrs

Premium wine pairing 85

Appetizer - Altesse Perret I Rousette de Savoie 2018

Mains - Domaine de Bearenard Chateauneuf du Pape 2014/2015

Dessert- Messias 1980 Vinatge Port

ORDERING INSTRUCTIONS

Please dial 1144 to place your order for In Room Dining. Please notify us of any allergies or dietary preferences. An 18% service charge and \$6 delivery charge will be applied to your final bill. Food will be covered, and delivered on a trolley in the hallway outside of your room. You will be notified by a member of our team once your food has been delivered. We ask that you please notify In Room Dining by calling 1144 when you are finished with your meal. Thank you!