





# DINNER

## SOUPS

<b>SOUP OF THE DAY</b> OUR CHEF'S SEASONAL CREATION	12
<b>BC MUSHROOM VELOUTE</b> WILD MUHSROOM TIAN, SHERRY GEL	12
 <b>WEST COAST SEAFOOD CHOWDER</b> OCEAN WISE PACIFIC SALMON, HALIBUT, BABY SHRIMP CHILI-TARRAGON OIL	14

## STARTERS

 <b>SEASONAL GREENS</b> TOSSED WITH CHIVE VINAIGRETTE	12
<b>CLASSIC CAESAR SALAD</b> HOUSE MADE ROASTED GARLIC DRESSING BACON CRISP AND FOCACCIA CROUTONS	12
<b>SPINACH AND MARINATED MUSHROOM SALAD</b> WARM BACON AND BALSAMIC VINAIGRETTE ASIAGO CHEESE	15
<b>CONFIT BEETROOT TART</b> SALT SPRING ISLAND GOAT'S CHEESE BABY WATERCRESS, CITRUS GASTRIQUE	15
 <b>DUNGENESS CRAB SALAD</b>  GINGER SESAME SNAP, AVOCADO MICRO GREENS, CLASSIC VINAIGRETTE	16
 <b>SEARED SCALLOPS</b> TOMATO BACON JAM, ARTICHOKE FOAM AGED BALSAMIC SYRUP	18
<b>SEARED QUEBEC FOIE GRAS</b> TRUFFLED SHALLOT CONFIT, MINI BRIOCHE CRAB APPLE-ANISE JELLY BANYULS REDUCTION	19

 *CREATED USING FRESH AND NUTRITIONALLY BALANCED INGREDIENTS.*   
*FAIRMONT LIFESTYLE CUISINE DISHES CONTRIBUTE  
TO OPTIMAL HEALTH AND WELLNESS*



RECOMMENDED BY THE VANCOUVER AQUARIUM AS AN OCEAN-FRIENDLY SEAFOOD CHOICE