

DINNER

american global fusion executive chef, adam reson

{ SMALL PLATES & SHAREABLES }

tortilla soup 10

CREMA, AVOCADO, CHEDDAR JACK CHEESE

young lettuces and herbs 19

ARUGULA & FINE HERBS, HONEYCRISP APPLE, MARCONA ALMONDS, MANCHEGO, BANYULS VINAIGRETTE (GF, V)

CHICKEN 7 SALMON 9 SHRIMP 10 STEAK 12

little gems 18

CIABATTA CROUTONS, PARMESAN, SPANISH ANCHOVY, GREEN GODDESS DRESSING

CHICKEN 7 SALMON 9 SHRIMP 10 STEAK 12

kale salad 22

TEXAS PEAR, PULLED CHICKEN, PEPITAS, DIJON DRESSING (GF)

roasted brussel sprouts 15

BROCCOLI MOLE, COTIJA, LIME (V, V*, GF)

pan con tomate 14

TOMATO CONFIT, GRILLED CIABATTA

burrata 18

GARLIC MOJO, SESAME SALSA, CILANTRO (GF, V)

fruit de mer aguachile 24

SUSTAINABLE TEXAS GULF SHRIMP, CUCUMBER, CILANTRO (GF)

steak tartare 24

BLACK ANGUS, KEWPIE, GREMOLATTA

salt baked sunchokes 18

AIOLI, PARMESAN BRODO, CHIVES (V)

fairmont wings 18

SALSA MACHA, CILANTRO CREMA

lobster mac & cheese 24

LOBSTER, GRUYERE, PANKO

grilled ciabatta 8

FRESH SLICED AND GRILLED

truffle fries 12

(V, V*)

poutine 18

BRAISED SHORT RIB, FRENCH FRIES, CHEESE CURDS, DEMI-GLACE

TRIBUTE TO FAIRMONT'S CANADIAN HERITAGE

{ LARGE PLATES }

queso flameado tostada 16

SHORT RIB, COTIJA, PICKLED VEGETABLE ESCABECHE (GF)

parisian chicken sandwich 22

ROASTED CHICKEN, PROSCIUTTO SAN DANIELLE, AIOLI, TOMATO CONFIT, COMTE

smash burger 24

DOUBLE PATTY, AMERICAN CHEESE, SECRET SAUCE, SESAME SEED BUN

lobster roll 26

KEWPIE, SHALLOT, CELERY, TARRAGON

banh mi 22

BRAISED PORK BELLY, MORTADELLA, PICKLED VEGETABLE ESCABECHE, BASIL AIOLI, FRESH HERBS, CILANTRO

tempura cauliflower 22

CHERMOULA, PINE NUTS, CORIANDER, ROMESCO (V, V*, GF)

SANDWICHES SERVED WITH SALAD OR FRIES

{ CHEFS SPECIALTIES }

pasta mafaldine 30

TOMATO CONFIT, CAPER GREMOLATA, PECORINO (V, V*)

Chicken 7 Salmon 9 Shrimp 10 Steak 12

half chicken 36

CELERIAC, BRAISED KALE, CASTELVETRANO OLIVES

branzino 38

SUSTAINABLE BRONZINO, CAPONATA, SAUCE NANTUA, FENNEL

hanger steak 43

MASHED POTATO, BROCCOLINI, DEMI-GLACE

LOCAL PARTNERSHIPS

ALLEN BROTHERS BEEF HARDIES LOCAL GROWERS

Gratuity of 20% will be added for parties of 6 or more | GF: Gluten Free DF: Dairy Free V: Vegetarian V*:Vegan | Modifications can be requested to support a gluten intolerant diet. If you are concerned about food allergies, please alert your server prior to ordering. Gluten-friendly items are available upon request. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially those with medical conditions.

