

# LUNCH

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 sunchoke 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.

