



Buffet

includes freshly brewed coffee, Fairmont Signature teas and fruit juice

FULL BREAKFAST BUFFET | 32

GLACIER CONTINENTAL | 25

Breakfast Classics

ROCKY MOUNTAIN BREAKFAST | 24

Two Vita eggs prepared any style, onion & pepper home fried potatoes, baked tomato choice of bacon, ham, or sausage; choice of white, whole wheat, or multigrain toast

ALBERTA STEAK & EGGS | 29

8oz flat iron steak, two fresh Vita eggs prepared any style, onion & pepper home fried potatoes, baked tomato, choice of white, whole wheat, or multigrain toast

WESTERN HASH SKILLET | 26

Bison pastrami hash, two fresh vita eggs, cheddar cheese & green onion

LAKE LOUISE WAFFLES | 22

Homemade waffles, maple syrup, whipped cream, fresh berries

THE CHATEAU BREAKFAST | 23

Two soft poached Vita eggs on multigrain toast, grilled zucchini & asparagus, sautéed cherry tomatoes, salsa verde, fresh fruit salad

POWER BREAKFAST PARFAIT | 18

Sliced banana & berry compote, homemade granola & low fat yogurt served with a high-fiber, low-fat banana walnut bran muffin

The Benedicts

PACIFIC SMOKED SALMON BENEDICT | 24

Two soft poached Vita eggs, smoked salmon, spinach, crispy crab cakes dill & chive boursin cream sauce, onion & pepper home fried potatoes

PORTABELLA MUSHROOM BENEDICT | 23

Two soft poached Vita eggs, grilled portabella mushrooms, roasted red peppers, grilled zucchini & sweet onion, hollandaise sauce, home fried potatoes

Breakfast Sides | 5 each

Bacon
Ham
Sausages-pork or chicken
Grilled tomato
Home fried potatoes

Beverages | 5 each

Coffee (regular or decaf) or Fairmont signature tea
Specialty coffee (latte, cappuccino)
Assorted juices-apple, orange, grapefruit, cranberry

FOR PARTIES OF 8 OR MORE AN 18% GRATUITY WILL BE ADDED TO THE FINAL BILL

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.

L'Experience des Brasseurs

The Brasserie Experience
Three Course Dinner For Two

LYONNAISE SALAD

64° poached egg, frisée, warm bacon lardon dressing, crouton

CÔTE DU BOEUF

béarnaise, red wine jus, choice of three sides:
roasted carrots, mushrooms, green bean almandine,
mashed potatoes or blistered cherry tomatoes

CHOCOLATE POT DE CRÈME

85 per person

wine pairing 35 | Canadian wine pairing 55

Les Entrées

Appetizers

FRENCH CANADIAN ONION SOUP | 14
Gruyère & Oka cheese gratin, herb crouton

BURRATA "BLT" SALAD | 19
grilled focaccia, tomato, crispy pancetta

SCALLOP & PORK BELLY | 21
apple gastrique, smoked corn purée

BOUILLABAISSE | 18
lobster broth, seafood, crostini, saffron rouille

POPPY SEED CRUSTED TUNA | 19
olive, tomato confit, mustard oil, beurre noisette

Les Plats Principaux

Main Course

STEAK FRITES | 46
10oz strip loin, café de Paris beurre, red wine demi-glace

SEAFOOD FEATURE | 39
ask your server for today's feature

DUCK BREAST | 44
sweet potato goat cheese cake, duck confit, cherry & Madeira jus

BISON BOURGUIGNON | 41
northern woods mushrooms, pommes aligot, red wine jus

SOUS VIDE VENISON LOIN | 48
wild grains, grilled peach, port jus

GNOCCHI PROVENÇAL | 38
arugula pesto, cherry tomatoes, roasted cauliflower crumble,
Parmesan cheese

Les Desserts

Sweets

SPIKED APPLE GALETTE | 15
vanilla crème

CRÈME BRÛLÉE | 16
chocolate biscotti

GAUFRE BELGE | 14
crème glacé

FOR PARTIES OF 8 OR MORE AN 18% GRATUITY WILL BE ADDED TO THE FINAL BILL

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.