



## AT THE EMPRESS

# DINE AROUND

## DINNER

55

Wine pairing

50

Beer pairing

30

## ATTRACT

### FRENCH ONION SOUP

*caramelized onions, savory beef broth, topped with crusty baguette, gruyère cheese, garden chives*

*or*

### ORCHARD GREENS (VE) (GF)

*honey vinaigrette, apple gel, apples, golden sultanas*

FAIRVIEW CELLARS | CHARDONNAY

LAKEBOAT | GERMAN STYLE LAGER

## ENGAGE

### BRAISED SHORT RIB

*slow-braised short rib, creamy goat cheese polenta, crispy fried panisse, parsnip, watercress*

*or*

### CELLAR ROOT PAVÉ (V) (GF)

*pickled mushroom, glazed celery, orange gel, apple, spiced root veg broth*

*or*

### SPRING SALMON (GF)

*koji marinated spring salmon, smoked butter & juniper sauce, juniper vanilla oil, artichoke purée, shimeji mushrooms*

CEDAR CREEK ESTATE | CABERNET FRANC

NARAMATA | NUT BROWN ALE

## DELIGHT

### ICEWINE SEMIFREDDO (VE)

*Empress honey and lychee gelée, torched meringue*

*or*

### WHITE CHOCOLATE PUMPKIN CHEESECAKE (VE)

*salted caramel, candied pumpkin seed*

MISSION HILL RESERVE | RIESLING ICE WINE

SUNBLINK | BERRY SOUR



Please inform your server of any food allergies or food intolerances.

Fairmont Empress proudly serves Ocean Wise seafood, a Vancouver Aquarium conservation program. Our offerings are complimented by Fair Trade USA Certified H.C. Valentine coffee, alongside locally sourced ingredients from farmers and artisans.

Consuming raw or undercooked burgers, meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.