

CHRISTMAS

OPTIONAL WINE PAIRING - 70

HOT APPETIZER

WINTER SQUASH VELOUTÉ ^{GF}

Christmas spice, cherry gel, chestnuts, chervil, seared Hokkaido scallop

TSARINE MILLESIME | BRUT *Champagne, France, 2009*

COLD APPETIZER

LOBSTER TERRINE ^{GF}

mustard greens, lemon dressing, Osetra caviar

LE MORETTE | MANDOLARA *Turbiana, Lugana, Veneto, Italy, 2021*

MAIN

choice of:

SLOW COOKED TURKEY

pomme purée, broccolini, sage turkey jus, cranberry gel

or

BEEF WELLINGTON

grass-fed beef tenderloin, foie gras-infused duxelle, bone marrow mash, sauce périgourdine

or

HEN OF THE WOODS ^{VE}

*celeriac purée, wild mushrooms, pan-seared gnocchi, rosemary butter,
shaved white alba truffle, truffle beurre blanc*

LANGMEIL | THE 5TH WAVE *Grenache, Barossa Valley, South Australia, Australia, 2019*

or

ROMBAUER VINEYARDS *Chardonnay, Carneros, California, USA, 2018*

DESSERT

choice of:

PETITE BÛCHE DE NOËL ^{GF}

chestnut and rum mousse, dark chocolate dacquoise, cassis coulis

or

PEAR AND MILK CHOCOLATE CRÈMEUX

Courvoisier caramel, chocolate almond crumble, holiday spice poached pears

GONZÁLEZ BYASS | NOE *Pedro Ximenez Muy Viejo Sherry, Jerez, Spain*



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 foodborne illness.