



## AT THE EMPRESS

# DINNER

## DINE AROUND

55

*Maverick Estate Winery Pairing*

45

## ATTRACT

*choice of:*

PARSNIP VELOUTÉ (VE) (GF)

*crème fraîche, aged cheddar croutons*

*or*

ROASTED LEEKS (VE) (GF)

*yeast butter, hazelnut crumble*

PINOT GRIS *oliver, bc, canada, 2022*

## ENGAGE

*choice of:*

LAMB OSSO BUCCO (GF)

*marinated feta, brown butter polenta, garden jus*

*or*

COHO SALMON \* (GF)

*artichoke barigoule, charred broccolini, almond brown butter*

*or*

CAULIFLOWER RISOTTO (VE) (GF)

*cauliflower crudité, raisin gel, crispy capers*

ROSÉ *oliver, bc, canada, 2022*

## DELIGHT

*choice of:*

BASQUE BURNT CHEESECAKE (VE) (GF)

*wild rice puff, lavender and yogurt cream*

*or*

DARK CHOCOLATE TERRINE (VE)

*raspberry jus, empress honey whipped ganache*

FAMILY RESERVE FIA *oliver, bc, canada, 2019*



VEGETARIAN



VEGAN



GLUTEN FREE

Please let your server know of any allergies.

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

Our menus highlight regional ingredients, locally sourced from farmers and artisans. Our chef's rooftop garden ensures freshness in every dish.



Fairmont Empress proudly serves Ocean Wise seafood, a Vancouver Aquarium conservation program, created to help identify and order sustainable seafood. We can assure these options are the best choice for the health of the oceans.