

DINNER

RAW

FRESHLY SHUCKED WEST COAST OYSTERS (GF) (DF) 1/2 dozen 30 | dozen 60
fermented garden hot sauce, mignonette jelly, citrus

BEEF TARTARE (DF)
black truffle, shallot, sunflower seeds, capers, cornichons, crumpet 30

SALMON CRUDO (GF) (DF)
green juice, lemon gel, apple, celery leaves, shamrock sorrel 25

ATTRACT

GARDEN SALAD (GF) (V)
raspberries, berry vinaigrette, marigold 18

CAESAR SALAD (GF)
berkshire lardons, garden chives, parmesan snow, tasty crumb, radish coins 22

SUMMER TRUFFLE SOUP
hen bone velouté, parmesan shortbread, chives 20

FOIE GRAS PARFAIT
brioche, peach, bachelor buttons 26

TOMATO & WATERMELON * (GF) (VE)
compressed watermelon, heirloom tomato, olive crumb, olive oil snow, sheep's milk sorbet, pineapple mint 20

PEA & RICOTTA RAVIOLI (VE)
spring peas, house-made smoked ricotta, cheese custard, basil oil, hazelnut crumb 24

ENGAGE

SPRING SALMON (GF)
whey hollandaise, broccoli florets and purée, kale, ikura 56

PACIFIC HALIBUT
miso butter, truffle sunchoke, peas, brown butter crumb 60

GARDEN RISOTTO * (GF) (VE)
garden herb purée, cauliflower, parmesan reggiano, crispy capers 30

VEGETABLE GARDEN (GF) (V)
carrot cardamom velouté, onion purée, potato fondant, morels, asparagus, pea shoots 32

½ CORNISH HEN (GF)
hunter sauce, caramelized onion, morels, spring onion 45

PORK TOMAHAWK (for two) (GF)
whole-grain mustard jus, lemon asparagus, yeasted fingerlings 85

SMOKED BEEF TENDERLOIN (GF)
sauce bordelaise, tallow mashed potatoes, chanterelles, pickled mustard seeds 65

ADD-ON PROTEINS:

- Northern Divine caviar 25 5g 150 30g
- Seared foie gras 25 Atlantic lobster tail 35
- Hokkaidō scallop 13 'Nduja ketchup 5
- Bone marrow with fleur de sel 10

ADD-ON SAUCES:

- Café de Paris butter 5 Whey hollandaise 10
- Wholegrain mustard jus 10 Bleu d’élizabeth 10
- Black garlic aioli 5

ADD-ON SIDES:

- Citrus grilled asparagus 14
- Black garlic & grana butter foraged mushrooms 16
- Parmesan french fries 11
- Confit garlic crispy fingerlings 10
- Creamed spinach 12
- Mason Street Organics greens salad 10



Items with * can be made plant-based

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.