

FAIRVIEW

BAR AND
RESTAURANT



PRIX FIXE LUNCH

Choice of Entrée, Side & Dessert

45

MAINS

Fairview Premium AAA Burger 8oz

yuzu pickle, russian dressing, maple boar bacon, Mahon Cheese compressed beefsteak tomato, paper thin red onion

5oz Charred Bavette Steak from Brant Lake Wagyu

smoked maitake mushroom , edamame , au jus chervil , burnt jalapeno scallion paste

Agnolotti stuffed with Fig & Gorgonzola

blood orange , evoo , mustard greens , mustard seed frisee , toasted almond

Albacore Tuna Smoked with Juniper & Black Tea

somen noodle , tiny radish , amber dashi broth , chilli string brown butter , burnt pearl onion

Peking Style Poussin ½ Spring Chicken Roast

chive crepe , cucumber salad , house made condiment

SIDES

Chilled Melon Gazpacho

serrano chili, mint, cider vinegar

Gem Lettuce Salad wild orange

oil, pickled baby vegetables

Duck Fat Steak Frites confit

garlic aioli, crispy rosemary

Onion Rings duck fat caramel

dill dip

Charred Rapini & Dino Kale

urfa biber, preserved lemon oil

DESSERT

Summer Trifle

local macerated strawberry, shortcake, peach

Passionfruit Pavlova

mango sorbet, candied violet, blueberry meringue