



"The Sweeter Side ^{oF} Rundle"

FAIRMONT
BANFF SPRINGS

WINTER
2025-26

Signature Pairing

129 priced per person

This pairing is curated as an individual experience and is not available for sharing

Moët & Chandon Brut Reserve

Champagne, France

Louis Latour Pinot Noir

Burgundy, France

Dr Loosen Riesling

Mosel, Germany

CheckMate "Fool's Mate"

Chardonnay

Okanagan Valley, Canada

Beaulieu Vineyard

Cabernet Sauvignon

Napa Valley, USA

Inniskillin Vidal Icewine

Ontario, Canada

Eight Course Tasting Menu

OYSTERS



verjus, spruce

FRENCH ONION CONSOMMÉ

louis d'or agnolotti, stinging nettles,
morel mushroom

SALAD DE CANARD CONFIT



foie gras, apple, petit lettuce, endive, frisée,
orange crème fraîche dressing

LOBSTER THERMIDOR



fine herbs, pomme mousseline

BEET & HASKAPBERRY SORBET



lemon

ALBERTA WAGYU BEEF TENDERLOIN



sauce périgueux, pomme douchine,
kohlrabi, soubise

SUGAR TART



chantilly, poached pear, walnut tuile

CHOCOLATE BONBON



maple fudge, smoked sea salt



Gluten-Free



Dairy-Free



Vegetarian



Vegan



Nuts

HEAD
CHEF



