

DINNER

served family style

CHEF'S DAILY AMUSE BOUCHE

ARTISAN CHEESE + CHARCUTERIE

selection of small farm cheeses & cured meats + fruit chutney + house pickled vegetables + mustard + baguette

CAPRESE

burrata cheese + alberta tomatoes + cold pressed canola oil + grilled ciabatta

WAGYU BEEF CARPACCIO

roquette + pickled shallots + puffed rice + crispy capers + aioli + vancouver island sea salt + grilled sourdough

GRILLED STEALHEAD TROUT

quinoa pilaf + tomato + arugula + smoked yogurt + grilled asparagus + sunflower and parsley pesto

12OZ NY STRIPLOIN

herb butter + roasted carrots + charred beets + blistered fingerling potatoes

BANANA CREAM PIE

banana custard, sable cookie crust, warm caramel

CHEESECAKE

cream cheese + baileys + caramel + chocolate cookie crust

DINNER INCLUDES A BOTTLE OF SPARKLING WINE +
TWO SIGNATURE COCKTAILS





FAIRMONT BANFF SPRINGS



IN-SUITE DINING EXPERIENCE