



## ROYAL TEA AT FAIRMONT BANFF SPRINGS

400 PER PERSON

### House Made Victorian Scones Baked to Order

Strawberry and Wild Alberta Rose Preserves + Clotted Cream

*Dream Dove Silver Needles White Tea*

### Murray River Salt Baked Fingerling Potato

House Made Crème Fraiche + Acadian Gold Caviar + Chive

### Dill Cured Arctic Char Gravlax

Meyer Lemon and Garden Dill Madeleine + Fennel Pollen Neufchatel

*Bruno Paillard Première Cuvée Rosé Champagne*

### Deviled Quail's Egg

Black Truffle Egg Yolk Mousse + Chive Brioche + Marigold Blossoms

### Foie Gras Torchon

Sauternes Gelée + Pear + Butter Brioche + Micro Basil

### Seared A5 Wagyu Beef

Smoked Maitake Mushroom + Japanese Milk Bread + Aka Miso Aioli

*Madame Butterfly Green Jasmine Tea*

### Tahitian Vanilla Bean Panna

Cotta

Mango Caviar + Passion Fruit Crèmeux + Banana Bread Croutons

### Raspberry Tartelette

Yuzu Curd + Pistachio Sable + Crystallized Rose Petal

### Caramelized Chocolate Choux

Dulce Custard Cream + Almond Chocolate Whip + Ruby Chocolate Ganache + Salted Craquelin

*Golden Yunnan Hills Black Tea*

### Fairmont Banff Springs Opera Cake

Estate Grown Coffee Buttercream + Dark Chocolate Ganache + 24K Gold Leaf

*Estate Grown HC Valentine Coffee*