

THE EMPRESS ROOM

ENTRÉES

GRILLED WILD BC SALMON, PRAWN AND CUMIN CROQUETS
ORANGE AND FENNEL SLAW, RED WINE REDUCTION
\$36

WHITE MISO MARINATED QUEEN CHARLOTTE HALIBUT
SWEET POTATO GALETTE AND YOUNG MIZUNA GREENS
CITRUS SOY DRESSING
\$34.50

ROAST ALASKAN SEA BASS, WRAPPED WITH PROSCIUTTO AND FRESH SAGE
BABY VEGETABLE AND GREEN OLIVE LASAGNA
SMOKED TOMATO VINAIGRETTE
\$39

CHARRED WEST COAST TUNA LOIN, SHAVED RHUBARB
FRESH CHEESE AND TOMATO TART
"JUMP" FRIED SOYA BEANS
\$38

BLACK OLIVE OIL SEARED RACK OF LAMB
BRAISED SHALLOT RISOTTO CAKE
ROAST FIG JUS, LEMON YOGURT
\$42

FREE RANGE CHICKEN "EN VESSIE" WITH MOREL MUSHROOMS
ROASTED BABY POTATOES WITH FINE HERBS
CHAMPAGNE NAGE
\$37

GRILLED ALBERTA BEEF TENDERLOIN
PORTOBELLA MUSHROOM AND FRESH SHAVED PARMESAN CHEESE CRUST
SOUR CREAM WHIPPED POTATO
\$42

TAGINE OF BUTTER BEANS, CHERRY TOMATOES AND OLIVES WITH STEAMED COUSCOUS
SPICED EGGPLANT "STEAK"
\$29

PRIOR TO ORDERING PLEASE ADVISE YOUR SERVER OF ANY CONCERNS REGARDING
FOOD ALLERGIES OR DIETARY REQUESTS.

SOMMELIER SERVICE AVAILABLE



ROB CLELAND
EMPRESS ROOM CHEF



ROBIN BOURNE
MAITRE'D