

THE BENGAL

DINNER

3-course | \$119 per person

ATTRACT

CARROT SALAD

carrot vinaigrette, pickled carrot, matcha goat cheese, marigold, maple granola

SCALLOP CRUDO

bacon, red onion, chili crisp, cilantro

BEEF TARTARE

black truffle, shallot, sunflower seeds, capers, cornichons, crumpet

ENGAGE

QUEEN'S RISOTTO*

wild mushroom madeira sauce, garlic cream, chives, parmesan reggiano

½ CORNISH HEN **contains nuts*

kale, black garlic cashew purée, maitake, hen bone velouté

COHO SALMON

scallop velouté, beetroot purée, swiss chard

BEEF FILLET

confit potatoes, beef cheek croquette, cauliflower and foie gras purée, cassis gel, sauce grand veneur

DELIGHT

FALL POACHED PEAR

spiced vanilla sorbet, fruit glass

EMPRESS TORTE **contains nuts*

hazelnut dacquoise, midnight bloom chocolate ganache, cassis gel

SIGNATURE EMPRESS HONEY **contains nuts*

Little Qualicum fromage frais ice cream, dulcify honey mousse, candied walnuts, hazelnut sablé



Items with * can be made plant-based

Please inform your server of any food allergies or food intolerances.

Fairmont Empress proudly serves Ocean Wise seafood, a Vancouver Aquarium conservation program.

Our coffee is proudly sourced from Salt Spring Coffee — Fair Trade, organic and locally roasted, and Metropolitan Tea Company, alongside locally sourced ingredients from farmers and artisans. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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