



SNACKS			
Chef V’s Selection of Marinated Olives Chicharrón Tajín Spiced + Smoked Paprika Aioli Plantain Crisps Preserved Green Mango Pico	7	Pickled Jalapeño & Onion Baji	6
	5	Sour Cream Tamarind Chutney	
	5	Truffle Yam Frites “Old Amsterdam” Gouda + Roasted Garlic Aioli	7
		Rib Blitz Szechuan Pepper & Lime	8

NEXT			
Ponderosa Mushroom Chowder Fungi Medley + Lavosh Crisp + Truffle Crème Fraîche Chef V’s Craft Charcuterie Local + Seasonal + Artisan Cornmeal Crusted Pickerel Cheeks Inky Hot Sauce + Sweet Pickled Garden Vegetables + Saffron Aioli Confit Manitoba Boar Belly Crispy Sticky Rice + Yuzu “Harms Farm” Radish + XO Soy Glaze Mussels & Frites Shallots + Fennel + White Wine + Butter + Tarragon Malt Vinegar Aioli + Capellini Frites	9/15	Jumbo Prawn Pogo Crushed Avocado + Sunflower Shoot Salad + Wheatgrass	18
	20	Ahi Tuna Tacos Soft White Corn Tortilla + Pear Jicama Slaw + Paquillo Pepper Gribiche	17
	16	Crispy Sweet Breads Passion Fruit Kombucha Caviar + Mustard Cress + Shaved Heirloom Vegetables + Coconut Oil Powder	16
	15	Hand Made Local Perogies “Country Perogy Shop” Perogies + Hickory Smoked Bacon + Sour Cream + Melted Onions	19
	15		

FRESH FROM THE GARDEN			
Kale Caesar Salad Torn Bread Garlic Crouton + Shaved Grana Padano + Smoked Pork Belly + Lemon Roasted Garlic Dressing Tuna Niçoise Seared Tuna + Fine Beans + Tomatoes + Olives + Fingerling Potatoes + Poached “Nature’s Farm” Egg + Sweet Herb Vinaigrette	15	Signature Chicken Cobb Salad Mixed Leaves + Avocado + Chopped “Nature’s Farm” Egg + Smoked Pork Belly + Blue Cheese Crumble + Roasted Manitoba Chicken Breast + Roasted Garlic Vinaigrette	20
	25		

THE BIG SHOW			
Truffle-Licious Burger Fresh Ground CAB Patty + “Bothwell” Truffle Cheese + Roasted Garlic Aioli + Heirloom Tomato Bacon Jam + Butterhead Lettuce + “Gunns Bakery” Brioche Bun + Local Greens/Fries 40 Day Dry Aged CAB Rib Eye Pickled Campari Tomatoes + King Oyster Mushroom + Capellini Frites + Sunchoke Purée + Blue Cheese Powder + Natural Jus Lamb Sirloin Roasted Radish + Warm Beluga Lentil Salad + Moroccan Carrot Purée + Carrot Powder + Preserved Meyer Lemon Chimichurri Fried Manitoba Chicken Braised Dinosaur Kale & Bacon + Yuzu Aioli + Dilled Cucumbers & Onions	21	Organic King Salmon Prawn Holubtsi + “Harms Farm” Garden-to-Table Vegetables + Tomato Consume + Chicharrón + Harissa Paste	29
	43	Cauliflower Wild Rice Beignets Roasted Sunchokes + Coconut Sweet Potato Purée + Pickled “Morden” Apple + Crispy Chickpeas + Sautéed Swiss Chard + Spiced Walnuts	23
	27	Vegan Pho Rice Noodles + Crispy Tofu + Rich Mushroom Ginger Broth + Pickled Shiitake Mushrooms + Edamame + Torn Basil + Mint + Snap Peas + Pea Shoots	21
	23		

If you have allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal. Some menu items may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.



Fairmontwinnipeg



The Fairmont Winnipeg



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