

MOTHER'S DAY



Garden Branch

THE FRONT GATE

Classic Caesar Salad

Romaine, Anchovy, Parmesan, Croutons

Confit Chicken Thigh (GF/DF)

Roasted Pear Relish, Sage & Hazelnut Crumble

Seared Tuna

Soft Quail Egg, Haricots Verts,
Crushed Olive Tapenade, Saffron Potato Purée

Romanesco Florets (V)

Lemon Ricotta Mousse, Pea Shoots,
Toasted Hazelnuts, Mint Oil Drizzle

CARVED DELIGHTS

Beef Wellington

Bordelaise, Horseradish Cream, Chimichurri Sauce

Baked Salmon (GF)

Pickled Shallot & Caper Relish,
Citrus Beurre Blanc, Dill & Chive Crème Fraîche

Roasted Pork Loin (GF)

Radicchio Marmalade, Calvados Jus

MAIN COURSE (V)

Eggplant Parmigiana À La Rosso (GF)

Basil Pesto

Skillet-Roasted Fingerling Potatoes (GF)

Served with Garlic Confit & Tarragon Butter

Herb Cauliflower Steak (GF/DF)

Served with Almond Gremolata

Grilled Asparagus, Snap Peas, & Heirloom Carrots (DF/GF)

ARTISAN'S TABLE

Selection of Local & International Cheese & Charcuterie

Baked Brie with Saskatoon Berry Compote, Grapes, Nuts,
Dry Fruits, and Selection of Breads

THE HEIRLOOM ATELIER

Fresh Tomato (V)

Heirloom, Baby Gem, Vine Tomato, Beef Steak Tomatoes

Mozzarella (V)

Buffalo Mozzarella, Burrata, Stracciatella

Dressings (V)

Fresh Basil Pesto, Mint & Sesame Vinaigrette,
Anchovy-Caper Emulsion, Aged Balsamic & Black Garlic Glaze

Crostinis (V)

Sour Dough Miller, Ciabatta, Focaccia

Spreads (V)

Tomato Confit, Garlic Confit Oil,
Olive Tapenade, Sundried Tomato Pesto

Flourishes

Crispy Pancetta, Prosciutto, Parmesan Tuiles,
Toasted Pine Nuts, Pistachio, Thai Basil,
Micro Basil & Edible Flowers

SPRINGTIME SUNRISE

Crab Harbour Benedict

Crab Meat, Chives, Poached Eggs, English Muffin,
Black Truffle Hollandaise

Bread Rolls & Signature Croissants

Bacon & Sausage

MOTHER'S DAY FEATURE

The Fountain



ELEGANT BITES

Salmon & Herb Cream Cheese Pinwheel

Caper Cream, Lemon Zest & Dill

Smoked Duck & Cherry Compote Slider

Whipped Brie and Arugula on Brioche

Chardonnay-Poached Shrimp with Rosé Cream

Tender Shrimp, Pink Rosé-Infused Cream

BAKED & BUTTERY SCONES (V)

Carrot Cake Scone

Coconut, Lime & Lemongrass Scone

Whipped Butter, Clotted Cream & Jams

SWEET SENTIMENTS

Lavender & Honey Cupcake

Floral and Golden, topped with

Whipped Honey Buttercream

Raspberry Lemon Cream Cupcake

Raspberry Curd and Lemon

Lychee & Rose Cheesecake Shooter

Velvety Lychee Mousse, Rose Gelée,
and Almond Crumble

FLORAL GAZPACHO (V)

Strawberry & Rosé

Lightly Spiced with Floral Notes

Chilled Melon & Sparkling Wine





THE DESSERT TERRACE

Coconut Panna Cotta

Mango Pearl & Kaffir Lime Syrup

Mini Almond Financier

Strawberry Basil Gel

Sticky Toffee Pudding

Caramel Sauce

Strawberry Rhubarb Crumble Tartlet

Cherry Blossom Fruit Éclair

Baklava Cheesecake

BERRY SWEET MOMENTS

Cake Base

Buttermilk Vanilla Bean Shortcake Biscuits,

Honey Sponge, Almond Financier

Creams & Layers

Chantilly, Blueberry-Lavender, Coconut-Pandan,
Matcha White Chocolate Ganache, Cardamom-Coffee Mousse,
Pistachio Cremeux

Flourishes

Macerated Strawberries, Mixed Berry Mélange,
Rhubarb Compote, Lemon Curd, Raspberry Coulis,
Crispy Meringue Kisses, Almond Praline Crumble,
Hazelnut Croquant, Chocolate Pearls, Parfait Glasses

KID'S CORNER

Creamy Egg Salad (GF/V)

Crudités with Creamy Ranch (GF/V)

Scrambled Eggs & Waffles (V)

Chicken Tenders with Waffle Fries & Honey Mustard Dipping Sauce

Mac & Cheese (V)



**109 per person,
49 per child 12 years and below**

Buffet area located in Main Lobby, seating area
located in Velvet Glove and The Lounge at Fairmont