

CHRISTMAS

HOT APPETIZER

WINTER SQUASH VELOUTÉ 

Christmas spice, cherry gel, chestnuts, chervil, seared Hokkaido scallop

COLD APPETIZER

LOBSTER TERRINE 

mustard greens, lemon dressing, Osetra caviar

CHEESE COURSE

TRIPLE CREAM BRIE & PEAR

delice de bourgogne, pear purée, candied walnuts, brioche

MAIN

choice of:

SLOW COOKED TURKEY 

pomme purée, broccolini, sage turkey jus, cranberry gel

or

BEEF WELLINGTON

*grass-fed beef tenderloin, foie gras-infused duxelles, bone marrow mash
sauce périgourdine, smoked mustard*


or

HEN OF THE WOODS 

*celeriac purée, wild mushrooms, pan-seared gnocchi, rosemary butter,
shaved white alba truffle, truffle beurre blanc*

DESSERT

choice of:

PETITE BÛCHE DE NOËL 

chestnut and rum mousse, dark chocolate dacquoise, cassis coulis

or

PEAR AND MILK CHOCOLATE CRÈMEUX

Courvoisier caramel, chocolate almond crumble, holiday spice poached pears



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

Fairmont Empress proudly serves Ocean Wise seafood, a Vancouver Aquarium conservation program. Our offerings are complimented by Fair Trade USA Certified H.C. Valentine coffee, alongside locally sourced ingredients from farmers and artisans. Consuming raw or undercooked burgers, meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.