

The Harvest Room

THE FAIRMONT
HOTEL MACDONALD

HOUSE-MADE SOUPS

FAIRMONT COAST-TO-COAST SEAFOOD CHOWDER

Alberta Golden Trout Caviar, Wild British Columbia Smoked Cod, Northwest Pacific Shrimp, New Brunswick Atlantic Salmon, Yukon Double-Smoked Wild Boar Bacon, Fingerling Potatoes

\$13.50

GINGER CONSOMMÉ

Duck Confit Ravioli, Citrus Ginger Ragout

\$13

SPRING PEA SOUP

Fingerling Potato, Quail Egg, Fleur de Sel

\$12

Add Lobster Knuckle **\$5**

APPETIZERS

FOIE GRAS TRILOGY

Ballotine, Praline and Pan-Seared Foie Gras,
Popcorn, Apple Air, Lavender Caramel

\$24

CRAB AND MANGO SALAD

Avocado Buttermilk Shooter, Crab Tempura,
Gin and Tonic Vinaigrette

\$18.50

TOMATO SALAD

Spicy Tomato Marmalade, Homemade Semi-Dried Cherry Tomatoes,
Basil and Fresh Bocconcini, Tomato Sorbet, Tomato Espuma, Organic Micro Greens

\$17

HAND-HARVESTED SCALLOP

Braised Romaine Lettuce, Parma Ham, Parsnip Purée, Olive Oil

\$20

“INNISFAIL” ALBERTA QUAIL

Sous Vide Cooked Quail Breast filled with Brie and Blackberry,
Arugula Salad, Lemon Vinaigrette

\$21



*Using fresh and nutritionally balanced ingredients,
Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.*

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat. The Fairmont Hotel Macdonald has designed several entrées in which all ingredients originate within a “100-Mile” radius of Edmonton to highlight local producers and cuisine.

ENTRÉES

ESPRESSO-CRUSTED ORGANIC “DIAMOND WILLOW”

ALBERTA BEEF TENDERLOIN (100 MILE)

Braised Oxtail, Bavarian Herb Dumpling, Wilted Organic Wild Greens, Beef Jus
\$42

100-MILE “FARMER’S DAUGHTER” CHARRED GRIMAUD DUCK BREAST

Red Balsamic Lentils, Glazed Carrots, Pistachios,
Blueberries, Duck Cognac Jus
\$32

“SUNHAVEN FARMS” PORK TENDERLOIN

Glazed Pork, Grilled Pork Belly, Black Wild Rice, Green Beans,
Apricot Chutney, Homemade BBQ Sauce
\$32

“INNISFAIL” ALBERTA RACK OF LAMB (100 MILE)

Mediterranean Vegetable Terrine with Goat Cheese,
Kalamata Olive Barley, Bell Pepper Purée, Fried Capers, Lamb Jus
\$45

FARM-RAISED ALBERTA RABBIT

Pan-seared Rabbit Loin, Red Wine Potato Mash,
Morel Mushrooms, Peas, Red Radish, Demi Glace
\$40

PAN-SEARED CHINOOK SALMON

Cauliflower Purée, Vanilla-infused Cherry Tomatoes,
Wilted “*Inner Garden*” Organic Pea Shoots, Vanilla Butter
\$42

ROASTED NOVA SCOTIA LOBSTER

Roasted Lobster Tail in the Shell, Poached Sole and Lobster Roulade, Potato Cubes, Fava Beans,
Confit Tomato, Fennel, Light Milk Almond Foam
\$48

AHI TUNA

Ahi Tuna cooked in Extra Virgin Olive Oil, Pickled Calamari, Linguini,
Wild Mushroom Ragout, Garlic, Corn, Mushroom Nage
\$42

VEGETARIAN RÖSTI

Potato Rösti, Truffled Asparagus and Cauliflower, Poached Egg, Hollandaise, Yam Fries
\$28

MEDITERRANEAN VEGETABLE TERRINE

Goat Cheese Au Gratin, Olive Barley, Wilted Organic Wild Greens, Bell Pepper Sauce
\$30

OPEN-FACED LASAGNE

Roasted Artichokes, Potato and Tomato Ragout, Fresh Herbs, Basil Pesto, Truffled Parmesan Chip
\$28