The Harvest Room

THE FAIRMONT HOTEL MACDONALD

## EGGS AND OMELETS

*Served with Pan-Roasted, Tri-Colour Breakfast Potatoes, Herbed Roma Tomato and Fresh Fruit*

**THE MACDONALD BENEDICT**
Two Poached Eggs on Toasted English Muffins,
Back Bacon, Traditional Hollandaise
**$23**

Substitute Smoked Salmon **$25**

**LOBSTER BENEDICT**
Two Poached Eggs on Toasted English Muffins
with Tender Atlantic Lobster, Spinach,
Hollandaise
**$31**

**RIVER VALLEY OMELET**
Hearty Three-Egg Omelet of your choice.
Choose from Ham, Mushrooms, Spinach, Roma
Tomato, Green Onion, Aged Cheddar Cheese
Served with Toast
**$22.50**

**DUNGENESS CRAB & BRIE OMELET**
Three-Egg Omelet, Triple Cream Brie Cheese,
Fresh Chives
Served with Toast
**$30**

**PRAIRIE BREAKFAST SANDWICH**
Over-Easy Egg, Crisp Bacon, Tomato,
Chipotle Spread on Toasted Sourdough
**$21**

**THE HARVEST BREAKFAST**
Two Fresh Farm Eggs, Choice of Double-Smoked
Bacon, Grilled Ham, Back Bacon, Pork Sausage
or "Spolumbo's" Artisan Turkey Sausage
Served with Toast
**$22.50**

**SMOKED SALMON HASH**
Poached Eggs, Smoked Salmon, Arugula,
Artichoke, Peppers, Zucchini, Fresh Herbs,
Sour Cream, Hollandaise
Served with Toast
**$24.50**

***"HERITAGE"* ALBERTA BEEF TENDERLOIN & ORGANIC EGGS**
Two Organic Eggs Any Style, 4 oz Tenderloin,
Sautéed Mushrooms, Roasted Asparagus
Served with Toast
**$32**

**ADD COFFEE OR TEA AND JUICE OF THE DAY TO ANY BREAKFAST ENTRÉE $7**

## SIDE ORDERS

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| Selection of Cereal with Milk | **$5** |
| Hot Oatmeal with Fresh Berries | **$12** |
| Plain or Fruit Yogurt | **$7** |
| Seasonal Berries | **$12** |
| Sliced Bananas and Strawberries | **$6** |
| Half Grapefruit | **$5** |
| Sliced Fruit Plate | **$14** |
| Cottage Cheese | **$4** |
| Bagel with Cream Cheese | **$6** |

## BEVERAGES

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| Fresh Juice or Juice of the Day | **$5** |
| 2%, Skim or Chocolate Milk | **$4** |
| Soy Milk | **$5** |
| Hot Chocolate with Whipped Cream | **$5** |
| Espresso | **$5** |
| Cappuccino | **$6** |
| Café Latte | **$6** |
| Freshly Brewed Colombian Coffee | **$4** |
| Fairmont Hotels' Specialty Teas | **$4** |

## FROM THE GRIDDLE

*Served with Fresh Fruit, Whipped Vanilla Cream, Forest Berry Compote, Warm Maple Syrup, and Choice of:*
*Double-smoked Bacon, Grilled Ham, "Spolumbo's" Artisan Turkey Sausage, Pork Sausage or Canadian Back Bacon*

**EMPIRE STUFFED FRENCH TOAST**
Raisin Bread French Toast
with Mascarpone & Vanilla Bean Filling,
Maple Drizzle
**$21**

**CONFEDERATION PANCAKES**
Choice of Sour Cream & Buttermilk or Whole Wheat
**$21**
Add Blueberries or Dark Chocolate Chips
**$2**

**MACDONALD WAFFLE**
Choice of Buttermilk or Whole Wheat
**$21**

## FAIRMONT LIFESTYLE CUISINE

***Created using fresh and nutritionally balanced ingredients,***
***Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.***
***Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine Plus selections.***

**ALPINE BREAKFAST**
House-made Bircher Muesli, Forest Berry Vanilla
Compote, Banana & Fresh Berries
Served with Low Fat Banana Bread
**$17.50**

**FRESH START BREAKFAST**
Platter of Sliced Fresh Seasonal Fruit and Field
Berries, Low-fat Cottage Cheese,
Low-Fat Banana Bread
**$16.50**

**LAYERED YOGURT PARFAIT**
Plain Yogurt, Forest Berry & Vanilla Compote,
Organic Granola, Fresh Berries
**$12.50**

## HARVEST ROOM BREAKFAST BUFFET $26.00

There is something for everyone on our buffet with its mouthwatering selection of cereals, fresh fruit, fruit smoothies, breakfast pastries, smoked salmon, domestic cheeses, eggs Benedict, French toast or pancakes, crispy bacon and sausage, scrambled eggs and breakfast potatoes. Includes coffee and juice.

*Monday to Friday 6:30 a.m. to 10:00 a.m.* *Weekends/Statutory Holidays 7:00 am to 12:00 noon*

***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.***