

STARTERS

NOVA SCOTIA

LOBSTER CHOWDER

Roasted Lobster Claw Meat, Fingerling Potatoes,
Boar Bacon, PEI Mussels
\$16



WATERCRESS AND FRISÉE SALAD

Roasted Baby Beets, Bartlett Pears, Candied Pecans,
Grapefruit, Aged Gorgonzola,
Grapefruit Vinaigrette
\$16

FOIE GRAS TRIO

Foie Gras Crème Brûlée, Torchon, Foie Gras Mousse
Red Wine, Fig & Balsamic Jam,
Gewurztraminer Syrup
\$24

PRAWN AND SCALLOP PROVENÇAL

Braised Artichoke, Spinach,
Niçoise Olive & Tomato Beurre Blanc
\$18

SALMON TASTER

Lemongrass-Infused Salmon Gravlax on a Quinoa Spring Onion Blini,
Rice Wine Cured Salmon Sashimi,
Miso-Passion Fruit Emulsion
\$21



Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to 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.



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

ENTRÉES FROM THE FARM

“VERY BERRY FARM” HONEY-GLAZED

LAVENDER DUCK BREAST

Duck Confit Ravioli, Pear Chutney,
Citrus Gastrique
\$38

BLUEBERRY CRUSTED VENISON TENDERLOIN (100 MILE)

Sweet Potato & Parmesan Pavé,
Braised Red Cabbage, Market Vegetables,
Elderberry Reduction
\$42

ALBERTA “HERITAGE” ANGUS BEEF TENDERLOIN (100 MILE)

Garlic and Goat Cheese Whipped Potatoes,
Wilted Greens, Market Vegetables,
Bordelaise Sauce
6 oz. \$46 8 oz. \$51

DUO OF LAMB

Braised Lamb Osso Bucco, Parsnip Purée,
Three-Citrus Gremolata,
Fresh Herb & Almond-Crusted Lamb Loin,
Ratatouille, Red Pepper Aioli
\$40

Add Butter Poached Lobster Tail **\$20**

ENTRÉES FROM THE SEA



SOY & MAPLE MARINATED SABLE FISH

Oven-Dried Roma Tomato & Lemon Confit
Infused Quinoa, French Green Beans,
Sriracha Chili Aioli
\$39

LOBSTER RAVIOLI

Butter Poached Lobster Tail, Braised Fennel,
Watercress Salad, Fennel Chip,
Tomato Concassé, Bouillabaisse Sauce
\$44

ENTRÉE FROM THE EARTH



STUFFED MOREL MUSHROOMS

Fava Bean Mousse Filling, Asiago & Caraway Soft Polenta, Baby Golden & Purple Beets, Micro Greens,
Winter Vegetable Jus
\$29

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 also designed several entrées in which all ingredients originate within a “100-Mile” radius of Edmonton to highlight local producers and cuisine.