The Harvest Room
THE FAIRMONT HOTEL MACDONALD

APPETIZERS

NOVA SCOTIA LOBSTER CHOWDER
LOBSTER CLAW MEAT, BOAR BACON, FINGERLING POTATOES AND PEI MUSSELS
$16

FOIE GRAS DUO
SEARED & TORCHON, FIG-BALSAMIC JAM, GEWÜRZTRAMINER SYRUP, QUINCE CHUTNEY
$24

"IRVING'S FARM" SMOKED PORK HOCK & HAZELNUT TERRINE (57 MILES)
PICKLED VEGETABLES, QUAIL EGGS, CRANBERRY MUSTARD, CRISPY PORK SKINS
$18

ARTISAN GOAT CHEESE AND TOMATO TART
WILD MUSHROOM SALAD, ARUGULA, BALSAMIC GLAZE
$15

WINTER SQUASH SOUP (VEGAN, DASH, GLUTEN FREE)
CRUSHED PUMPKIN SEED OIL, COCONUT CREAM
$14

DUNGENESS CRAB SALAD (GLUTEN FREE, DIABETIC, MACROBIOTIC)
OVEN DRIED TOMATO, AVOCADO, CUCUMBER, FRISEE, PICKLED GINGER, ROASTED LIME VINAIGRETTE
$23

TRUMPET MUSHROOM CRUSTED JUMBO SEA SCALLOPS (GLUTEN FREE, MACROBIOTIC)
TOMATO & CHIPOTLE JAM, PICKLED CUCUMBER, MEYER LEMON FOAM
$16

BEET & QUINOA SALAD (DIABETIC, RAW, GLUTEN FREE, DASH, VEGAN)
ARUGULA, SUNFLOWER SEEDS, CELERIAC CHIPS, MOREL & THYME VINAIGRETTE
$15

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-DEPENDANT REQUIREMENTS.

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.

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

ENTRÉES

'HERITAGE BEEF' ANGUS CHOP BLOCK (100 MILES)
12 OZ RIB EYE $54 / 8 OZ STRIP LOIN $40
6OZ TENDERLOIN $46 / 8OZ TENDERLOIN $51
ADD BUTTER POACHED LOBSTER TAIL $20
MASCARPONE WHIPPED POTATO, BOAR – BACON ONION JAM, MADEIRA JUS & BÉARNAISE

GRILLED 6OZ VEAL STRIP LOIN STEAK
(DASH, GLUTEN FREE) (100 MILES)
CANOLA OIL FORK MASHED, SAUCE VIERGE
$42

PAN SEARED OSTRICH LOIN
HERB INFUSED POTATO RÖSTI, WILTED KALE, CASSIS GASTRIQUE
$44

ALBERTAN BISON DUO
GRILLED STRIP, BRAISED SHORT RIB, STILTON SOFT POLENTA, BALSAMIC BEETS, STOUT JUS
$44

ESPELETTE PEPPER MARINATED GUINEA HEN
PARMESAN GNOCCHI, CONFIT LEG, ROASTED ROOT VEGETABLES, BRUSSELS, BLACK OLIVE PAN SAUCE
$38

PROSCIUTTO WRAPPED LING COD
CARAMELIZED FENNEL AND SAFFRON ARBORIO, ROASTED CILANTRO CARROTS, ARUGULA OIL
$39

MACDONALD SEAFOOD POTLATCH
LOBSTER TAIL, MUSSELS, CLAMS, PRAWNS, ROASTED POTATOES, VEGETABLE BOUQUETIERE,
HOMARD BISQUE, COGNAC CREAM
$44

FLAXSEED CRUSTED ATLANTIC SALMON
(GLUTEN FREE, MACROBIOTIC)
BRAISED FINGERLING POTATOES, ROOT VEGETABLES, HICKORY JUNIPER BROTH, CUCUMBER & ROE RELISH
$36

MOROCCAN SPICED SUN WORKS FARM CHICKEN BREAST
(GLUTEN FREE) (45 MILES)
DATE & FIG STUFFING, PISTACHIO – CUMIN QUINOA, PRESERVED LEMON YOGURT
$36

ZUCCHINI WRAPPED SUNFLOWER HUMMUS "RAVIOLI"
(VEGAN, GLUTEN FREE, DIABETIC, MACROBIOTIC)
TRUFFLE & MUSHROOM LENTILS, VEGETABLE CAPONATA
$31