The Harvest Room
THE FAIRMONT HOTEL MACDONALD

APPETIZERS

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

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

MUSHROOM BISQUE
RICH MUSHROOM VELOUTÉ, TRUFFLE SCENTED FOREST MUSHROOMS AND CHIVE OIL
$12

CHEF'S DAILY SOUP CREATION
FRESH & SEASONALLY INSPIRED
$11

MACDONALD COBB SALAD
ROMAINE HEARTS, ORGANIC HARD-BOILED EGG, LOBSTER, AVOCADO, PISTACHIO,
ROASTED YAM, STILTON CHEESE, PANCETTA, CREAMY SHERRY DRESSING
$28

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 SALAD, MEYER LEMON FOAM
$16

ROASTED PEAR & CRANBERRY SALAD
BABY GREENS, DRIED CRANBERRIES, ROASTED PEARS
CHEVRE GOAT CHEESE, TOASTED ALMONDS, HONEY & VANILLA VINAIGRETTE
$15

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

ADD TO YOUR SALAD

GRILLED CHICKEN $8
GARLIC-HERB PRAWNS $9
SOURDOUGH GARLIC TOAST $4.75 (WITH CHEESE $5.25)
6 OZ ATLANTIC SALMON $ 14
3 JUMBO SCALLOPS $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.

HARVEST ROOM "DINE & DASH" EXPRESS LUNCH

MUSHROOM BISQUE ~ CAESAR SALAD ~ ROASTED PEAR AND CRANBERRY SALAD

DUCK CONFIT BAGUETTE
GERMAN CAMBOZOLA, PEPPER GREENS, CRANBERRY MAYONNAISE, TOASTED BAGUETTE
(SERVED WITH YOUR CHOICE OF SALAD OR FRENCH FRIES)

OR

ALBERTAN BISON SHORT RIB
STILITON SOFT POLENTA, BALSAMIC BEETS, STOUT JUS

OR

CLAM VONGOLE SPAGHETTI
FRESH CLAMS, ITALIAN PARSLEY, CHERRY TOMATOES, VIRGIN GARLIC OIL

$35

ENTRÉES

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

10OZ GRILLED ALBERTA STRIP LOIN
MASCARPONE WHIPPED POTATO, ROASTED CARROTS AND BRUSSELS, MADEIRA JUS, FOIE GRAS BUTTER
$35

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

MOROCCAN SPICED SUN WORKS FARM CHICKEN BREAST
(GLUTEN FREE, DIABETIC) (45MILE)
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

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.