The Harvest Room
THE FAIRMONT HOTEL MACDONALD

SOUPS

MUSHROOM BISQUE
Rich Mushroom Velouté,
Truffle-Scented Forest Mushrooms, Chive Oil
$12.00

CHEF'S DAILY SOUP CREATION
Created with Fresh,
Seasonally-Inspired Ingredients
$11.00

NOVA SCOTIA LOBSTER CHOWDER
Roasted Lobster Claw Meat, Fingerling Potatoes, Boar Bacon, PEI Mussels, Corn
$16.00

ADD SOURDOUGH GARLIC TOAST $4.75
OR SOURDOUGH GARLIC CHEESE TOAST $5.25

SALADS

MACDONALD COBB SALAD
Hearts of Romaine with Organic, Hard-Boiled Egg, Lobster, Avocado, Pistachio, Mango, Oven-Dried Tomatoes, Crispy Pancetta, Blue Cheese, Creamy Sherry Dressing
$28.00

ROASTED PEAR & CRANBERRY SALAD
Baby Mixed Greens, Dried Cranberries, Roasted Bartlett Pear, Goat Cheese, Toasted Almonds, *"Very Berry Farms"* Honey & Vanilla Vinaigrette
$15.00

Add To Your Salad
Grilled Chicken Breast to Your Salad **$8.00**
Pan-Seared Garlic & Herb Prawns to Your Salad **$9.00**
6 oz Herbed Atlantic Salmon Fillet **$14.00**
3 Jumbo Scallops **$15.00**

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.

ENTRÉES

"STERLING SILVER" STRIPLOIN
8 oz. Alberta Beef, Garlic & Herb Mashed Potatoes, Grilled Asparagus
Foyot Sauce
$35.00

GRILLED T-BONE LAMB CHOPS
Fiddlehead and Apricot Risotto, Baby Carrots
Mint Jus
$33.00

POTATO GNOCCHI WITH SPRING VEGETABLES
Morel Mushrooms, Arugula, Pine Nuts, Local Pecorino Cheese,
Sundried Tomato Pistou
$28.00

"WESTBURY" DUNGENESS CRAB CAKES
Tempura Fried, Soft-Shelled Crab, Bok Choy, Napa Cabbage & Shiitake Mushroom Salad
Yuzu Tartar Sauce
$31.00

PEPPER-CRUSTED TUNA NICOISE (Served Rare)
Green Beans, Olives, Fingerling Potatoes, Organic Free Range Eggs, Tomatoes
Lemon Mustard Vinaigrette
$31.00

EXECUTIVE LUNCH BAR
Monday through Friday 11:30am-1:30pm. (Not available on Statutory Holidays)

Sample a mouthwatering selection of artisan sandwiches, sumptuous salads
and hearty home-made soups during your lunch hour.
Nutritious, efficient and great value.
$23.00

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.