EPIC

Christmas Day Dinner

FIRST COURSE

ROYAL YORK SEAFOOD CHOWDER
Maritime Salmon, Scallops and Shrimp, Fine Herbs

Or

WINTER SPICED ROASTED RED PEPPER SOUP
Monforte Chevre, Sourdough Crostini, Candied Lemon Peel

SECOND COURSE

SEASONAL ROOT VEGETABLE COMPOSITION
Smoked Parsnip Puree, Spaghetti Squash
Maple Roasted Butternut, Spiced Pumpkin Seed
Ash Rind Chevre Brûlée, Preserved Lemon

Or

FARM FRESH ONTARIO GREENS
Candy Cane Beet Carpaccio, Quince Gelée
Smoked Arbequina Aged Olive Vinaigrette, Candied Walnuts

THIRD COURSE

RAINBOW TROUT GRAVLOX
Sapphire Gin and Ginger Cured Trout Filet, Baby Watercress
Leek Ash Vinaigrette, Da Vinci Caviar, Dill Crema

Or

BEEF TENDERLOIN CARPACCIO
Quails Egg, Pickled Mustard Seed, Micro Greens
Parmigiano Reggiano, Lemon Verbena Vinaigrette

FOURTH COURSE

SLOW-ROASTED ONTARIO TURKEY
Royal York Honey Glazed Breast and Confit Leg Roulade
Smoked Bacon Wrapped, Apple & Turkey Sausage Stuffing
Cranberry & Orange Marmalade, Pomme Purée, Pan Jus

Or

CANADIAN PRIME BEEF STRIPLOIN
Monforte Goat Cheese Gratin, Glazed King Mushrooms, Haricot Verts,
Heirloom Carrots, Marrow, Sherry Jus, Porcini Emulsion

Or

SUSTAINABLE SEAFOOD COMPOSITION
Pan Seared Halibut, Braised Du Puy Lentils, Savoy Cabbage, Diver Scallop
Garlic Seared Black Tiger Shrimp, Heirloom Carrot Butter

FIFTH COURSE

ROSE BUD WINTER BERRIES TRIFLE,
CANDY CANE ICE CREAM

CHEF DE CUISINE: **JOSHUA DYER**

Fairmont Lifestyle Cuisine dishes contribute to optimal health & wellness.
Created using fresh & nutritionally balanced ingredients.

Additionally, nutritious meals designed around select dietary needs & diet-dependent requirements.