EPIC

LOCAL SEASONAL SUSTAINABLE

At The Fairmont Royal York, we create our dishes using ingredients that are primarily locally sourced within 100 km of our hotel.
Ingredients that are not available nearby or out of season will be sourced from within Canada first.
We are proud to design dishes that reflect seasonal flavours and focus on environmental sustainability.

DINNER MENU

SOUPS

ROYAL YORK SIGNATURE SEAFOOD CHOWDER 16
Maritime Salmon, Shrimp, Scallops & Fine Herbs

MUSKOKA MUSHROOM BISQUE 14 VEGAN
Prairie Grains & Fingerling Potatoes

SALADS

'SLEGER'S FARM' COMPOSITION 15 DASH
Seven Leaf Blend, Confit 'Sovereign Farms' Tomatoes, Watermelon Radishes, Roasted Artichokes
Toasted Black Walnuts, Signature Icewine & Roof Top Honey Vinaigrette

ORGANIC RED ROMAINE SALAD 16
Thunder Oak Gouda, 'Perth Pork' Bacon Rashers
Sour Dough Crostini & Roasted Garlic Vinaigrette

LOCAL BEET & PROSCIUTTO 18 GLUTEN FREE
Ermite Bleu, 'Pingue' Prosciutto, Sherry Emulsion
Roasted Heirloom Beets, Lambs Lettuce

ONTARIO BURRATA 16 LOW CARB
'Sovereign Farms' Heirloom Tomato, Fine Herbs
Extra Virgin Olive Oil, Basil Cress

APPETIZERS

PINK PEPPERCORN & LEMON BALM DIVER SCALLOPS 22
Butternut Squash & Citrus Risotto
Spinach Watercress Emulsion

TOGORASHI SEARED AHI TUNA LOIN 21 LOW CARB
Baby Arugula, Preserved Peaches
Avocado Lime Purée

'LAURENTIAN VALLEY' SEARED FOIE GRAS 24
Poire Williams French Toast Points, Pickled Pear Chutney
Maple Sherry Jus

CRISPY ONTARIO CURRY TOFU 19 VEGETARIAN
Ontario Tofu, Grilled Japanese Eggplant, Asparagus
Oyster Mushrooms, Sautéed Spinach, Red Curry Sauce

ONTARIO APPLE WOOD HOT SMOKED SALMON 21
Buckwheat Blinis, Acadian Sturgeon Caviar, Sunny Side Quail Egg
Lemon Crème Fraîche & Fennel Pollen Dust

EPIC BEEF TARTARE 20 LOW FAT
Pickled Ontario Ramps, Gaufrette Potato, Poached Quail Egg
Mustard Cress, Truffle Salt

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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.

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

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ENTRÉES

SALMON FILET & VANCOUVER ISLAND SPOT PRAWNS 37 DASH
Truffled Organic Red Quinoa, Heirloom Beets, Sautéed Spinach
Meyer Lemon Emulsion

MOREL CRUSTED BLACK COD 38
Du Puy Lentil Ragout, Sautéed Swiss Chard
Wild Mushrooms, Lobster Foam

PAN SEARED ATLANTIC HALIBUT 36 GLUTEN FREE
Braised Fennel & White Beans, Bouillabaisse Consommé

SUSTAINABLE SEAFOOD PASTA 36 LOW FAT
Fresh Lobster Fettuccini with Grilled West Coast Spot Prawns
Blistered Asparagus Tips, Sunchokes, Oyster Mushrooms
Sundried Tomato & Roof Top Chili Nage

NOVA SCOTIA SEA BREAM 35 DASH
Pan Seared Filet, P.E.I. Purple Potato & Chobai Sausage Hash
Smoked Vine Ripened Golden Tomato Essence

CANADIAN PRIME BEEF

'Monforte' Goat Cheese Gratin, Glazed King Mushrooms, Haricots Verts,
Heirloom Carrots, Sherry Jus, Porcini Emulsion

Your Choice of:
Grilled Prime Beef Tenderloin 46
Grilled Prime Beef Striploin 48

From Ontario Farms

ONTARIO LAMB RACK 42
Creamy Corn Grits, Roasted Sweet Garlic, Salt & Pepper Chickpeas
Sautéed Rapini, Apple Wood Smoked Jus

'YORKSHIRE VALLEY' ORGANIC CHICKEN 38 GLUTEN FREE
Truffled Foie Gras & Wild Blueberry Mousseline, Pommes Purée
Asparagus Tips, Roof Top Honey & Celery Root Jus

'CEDAR VALLEY' DUCK 38
Yukon Gold Potato Roësti, Garlic Spinach, Romanesco Cauliflower, Pickled Bosc Pears
Sour Cherry Jus

ONTARIO MUSHROOM RAVIOLI 34 VEGETARIAN
Asparagus, Butternut Squash, 'Monforte' Chèvre, Tarragon Cream Sauce

BEET SEED CRUSTED VENISON LOIN 39
Sweet Potato Pavé, Celeriac & Apple Purée
Niagara Cling Stone Peach Chutney

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