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.

LUNCH MENU

APPETIZERS

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

DAILY SOUP 14
Chef's Seasonally Inspired Creation

DUNGENESS CRAB CAKES 19
Sorrel, Sunflower Oil, White Asparagus, Saffron Aioli

ENTRÉE SALADS

ASPARAGUS & LOBSTER SALAD 21 GLUTEN FREE, DASH, LOW CARB
Citrus Yellow Beet Emulsion, Blonde Frisée
Toasted Hazelnuts, Sweet Onion Chili Vinaigrette

QUICK FIRE GRILLED TUNA & ATLANTIC SALMON 22 LOW CARB
Sleger Baby Arugula, Radicchio, Pickled Cucumber, Fennel,
Toasted Sesame Seed, Fried Shallots, Spicy Cilantro Sauce

ONTARIO 'FARM FRESH' COMPOSITION 16 VEGETARIAN
New Farm Greens, Pickled Red Huckleberries, Seabuckthorn Berries
Monforte Chevre, Candied Walnuts, Roast Shallot & White Balsamic Vinaigrette

FREE RANGE SMOKED CHICKEN COBB 22
Bacon Lardons, Avocado Cream, Sorrel Shoots
Heirloom Tomatoes, Ash Rind Chevre, Slow Poached Hens Egg
Pickled Mustard Seed & Royal York Honey Vinaigrette

SALAD ADDITIONS

B.C SALMON FILLET 16

DIVER SCALLOPS 16

7 oz FLAT IRON STEAK 12

BLACK TIGER SHRIMP 14

'YORKSHIRE VALLEY' CHICKEN BREAST 9

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.

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

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ENTRÉES

TRIPLE PEPPER CRUSTED CANADIAN FLAT IRON STEAK 25 GLUTEN FREE
Sautéed Fingerling Potato, Haricot Verts, Heirloom Carrots, Port Wine Jus

WILD B.C SALMON FILET 36
Sea Lettuce & Asparagus, Spring Cucumber Salad
Buffalo Yoghurt Sauce, Dill Weed, Red Huckleberry Gastrique, Citrus Emulsion

GROUND ANGUS CHUCK BURGER 21
Double Smoked Bacon, Thunder Oak Gouda
Confit Garlic Aioli, Brioche Bun

ONTARIO SPRING LAMB 36
Rooftop Herb Crusted Half Rack, Local Asparagus
Monforte Chevre Creamy Polenta, Kolziks Mustard Glace de Veau

WILD ONTARIO MUSHROOM & RICOTTA RAVIOLI 34 VEGETARIAN
Sweet Pea, Toasted Pine Nuts
Lemon & Black Truffle Butter

ROASTED 'YORKSHIRE VALLEY' CHICKEN BREAST 26
Ontario Spring Pea, Truffle Pomme Purée
Wild Local Mushrooms, Cabernet Café au lait

CATCH OF THE DAY

SANDWICH OF THE DAY

LIFESTYLE SALAD OF THE DAY

PASTA OF THE DAY

EPIC MANAGER: **GEORGE KARAHALIOS**

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