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 14
Maritime Salmon, Scallops and Shrimp, Fine Herbs

MUSKOKA MUSHROOM BISQUE 12 VEGAN
Prairie Grains and Fingerling Potatoes

"FRESH FARM" ONTARIO GREENS 14
Monforte Chèvre, Roasted Almonds, Sundried Cherries
Granny Smith Apple, Royal York Honey-Lemon Vinaigrette

HEIRLOOM TOMATOES & BUFFALO MOZZARELLA 15
Pingue Niagara Prosciutto, Marinated Olives, Basil Cress

THUNDER & ROMAINE CAESAR SALAD 16
Creamy Caesar Dressing, Thunder Oak Gouda, Lardons
Whole Wheat Crostini

ENTRÉE SALADS

BASIL MARINATED TUNA 22 LOW CARB
Sleger Baby Arugula, Whipped Avocado, Niagara Peach
Fennel, Balsamic Dressing

ASPARAGUS & SESAME LOBSTER SALAD 21 DASH
Citrus Yellow Beet Emulsion, Baby Blonde Frisee
Toasted Hazelnuts
Sweet Onion Chili Vinaigrette

EPIC COBB SALAD 21 GLUTEN FREE
Smoked Chicken Breast, Avocado, Geai Bleu
Oven Dried Hot House Tomatoes, Lardons, Organic Egg

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

ONTARIO RAINBOW TROUT 30 DASH
Truffled Red Quinoa, Heirloom Carrots, Sautéed Spinach
Saffron Fennel and Yellow Tomato Coulis

NY STRIPLOIN STEAK & FRITES 32
Certified 'AAA' Prime Canadian Striploin
Braised Ontario Mushrooms, Asparagus Tips
Fresh Cut Fries, Truffle Aioli

TOGARASHI SPICED SALMON 27 GLUTEN FREE
Manitoba Wild Rice, Tender Young Rocket
Confit Cherry Tomatoes, Coriander Emulsion

P.E.I. LOBSTER TAGLIATELLE PASTA 31
Poached Lobster, Sautéed Organic Spinach, Blistered Asparagus
Marinated Artichokes & Aurora Sauce

GRILLED SIRLOIN BURGER 22
Ground Ontario Angus Beef Sirloin, Leaf Lettuce, Hot House Tomato
Maple Glazed Onions, Thunder Oak Gouda, Double Smoked Bacon, Sherry Mayo

WILD MUSHROOM RAVIOLI 22 VEGETARIAN
Sweet Pea, Fresh Ricotta, Toasted Pine Nuts
Lemon & Black Truffle Butter

SEARED DIVER SEA SCALLOPS 29
Du Puy Lentils, Chobai Sausage
Citrus Braised Baby Fennel, Roof Top Swiss Chard
Niagara Riesling & Apricot Emuslion

LEMON TARRAGON ROASTED 'YORKSHIRE VALLEY' CHICKEN BREAST 26 GLUTEN FREE
Manitoulin Wild Rice, Asparagus, Heirloom Carrots
Light Pan Jus

CATCH OF THE DAY (market)
Fresh Canadian Seafood Served with
Seasonal Accompaniments

EPIC MANAGER: **GEORGE KARAHALIOS**

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