

LIFESTYLE CUISINE PLUS MENU

Nutritious meals designed around select dietary needs and diet-dependent requirements. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness.

DASH/HEART HEALTHY

ENTRÉE	DESSERT
Garden Greens with Grilled Salmon Euro Mix Lettuce, Tomatoes, Onions, Oranges, Lemon Dressing \$25	Exotic Fruit Salad with Sugarless and Creamless Banana Ice Cream \$11

DIABETES

APPETIZER	ENTRÉE	DESSERT
Mediterranean Quesadilla Crispy Flour Tortilla, Melted Pepper Jack Cheese, Avocado and Olives, Fresh Cilantro \$13	Wahoo Burger Grilled and Locally Caught Wahoo, Tartar Sauce, Served with Lettuce, Tomato and Fresh Salad \$18	Vanilla Custard with Fresh Berries \$10

VEGAN

APPETIZER	ENTRÉE	DESSERT
Green Salad Green Leaves, Fresh Garden Vegetables and Balsamic Vinaigrette \$12	The Falafel Burger Chickpeas Patty, Onions, Tomatoes, Cilantro, and Side Salad \$16	Creamless Banana Ice Cream \$9

RAW

APPETIZER	ENTRÉE	DESSERT
Wahoo Carpaccio Fresh Lemon, Capers, Arugula and Parmesan \$14	Greek Salad Butter Leaf Lettuce, Olives, Feta, Tomatoes, Cucumber, and Lemon Olive Oil Dressing \$16	Agave Marinated Fruit \$10

MACROBIOTIC

APPETIZER	ENTRÉE	DESSERT
Miso Soup \$10	The Earth Burger Chickpeas Patty, Onions, Tomatoes, Cilantro, and Side Salad \$16	Watermelon with Granola Crumble \$10

GLUTEN FREE

APPETIZER	ENTRÉE	DESSERT
Wickets Cobb Salad Iceberg, Tomatoes, Avocado, Bacon, Maytag Blue Cheese, Served with Buttermilk Dressing \$15	Wagyu Burger Gluten Free Bun, Bacon, Lettuce, Tomato, & Fruit Salad \$25	Flourless Chocolate Mousse Cake with Raspberry Jelly \$9

WICKETS BURGER BAR

While Lifestyle Cuisine PLUS recipes have been evaluated by professional software, it is important to note that our Chefs are not registered dietitians and cannot replace the advice of qualified professionals who should be consulted if you have specific individual dietary needs. If you require further details on the ingredients in any of our dishes, or have any special requirements with respect to their preparation, please notify us and a chef would be happy to speak with you. We ask that you advise us of any special requirements to prevent potential adverse reactions to allergens or specialty diet meals.