

DINNER 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

Pemberton Beat and Shave Goat Aged Goat Gouda Salad 14
sherry vinaigrette

Pan Seared BC Salmon 34
black truffle vinaigrette, carrot and fennel slaw, smashed olive oil potatoes

Cardamon Spiced Apple Crumble 11

MACROBIOTIC

Wildflower House Salad 15
wild watercress, seasonal berries, cashew butter and roof top honey vinaigrette

Seaweed dusted BC Salmon 34
steamed green beans, basmati rice, fresh herb salad

Maple Syrup Baked Apple 11
raisin and raspberry sauce

GLUTEN FREE

Marinated Buffalo Mozzarella 16
charred tomatoes, watercress pesto, prosciutto chip

Grilled 8oz NY Steak 34
roasted asparagus, fingerling potato with mustard butter and herbs

Warm Gluten Free Brownie 11
vanilla ice cream and strawberry

RAW

Ahi Tuna and Watermelon Ceviche 14
yuzu-lime dressing, lotus root chips, pineapple gel

Green Gazpacho 11
vine ripened tomatoes, cucumber, cilantro

Zucchini "Spaghetti" 16
fresh zucchini, "cheese-less" basil and pine nut pesto, baby heirloom tomatoes

Minted Orange Carpaccio and Strawberry Salad 11

DIABETES

Tortilla Soup 12
corn, pico de gallo and tortilla frizzles

Pan Seared Halibut 30
carrot flavoured Israeli couscous, carrot top yogurt, hazelnut crunch

Fresh Berries 11


VEGAN

Quinoa Salad 14
tri-coloured organic quinoa, wild frisèe, citrus compressed cucumber, baby heirloom tomato, roast corn, minted-lime vinaigrette

Coconut and Chickpea Curry 18
rich coconut and mango curry, basmati rice, garlic Naan

Chocolate Cake and Berry Compote 11

BEVERAGES

 **Evian Spring Water** 8

 **Badoit Sparkling Water** 10

Official Fairmont Lifestyle Cuisine Plus Water

Fairmont Wellness Tea Selection 5
Energy, Tranquility, Digestif, Equilibrium and High Antioxidant

Lakefront New Grist Lager, gluten free 9

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.