

CHEF-HOSTED LONG-TABLE DINNER


M E N U

Grilled Peach Salad

*Canadian Burrata, Smoked Sea Salt, Shaved Local Vegetables,
Arugula, Marmalade Vinaigrette*

Penfolds Bin 51, Eden Valley Riesling, 2022

Alberta Rangeland Bison Tartare

*Fairmont Hotel Macdonald Honey-Cured Egg Yolk, House Made Mustard Crème,
Sourdough Lemon Tuille, Reclaim Farms Wildflower Confetti*

Penfolds Bin 23, Pinot Noir, 2019

Vulcan County Lamb Loin

*Jerk Spice & Leek Ash Crust, Taber Sweet Corn, Fairwinds Farm Goat Cheese,
Garden Herb-Infused Semolina Pudding*

Penfolds Bin 600, Cabernet Shiraz, 2018

Hazelnut & Chocolate Meringue Cake

Black Cocoa & Manjari Chocolate Ganache Macaron, Rum Soaked Caramelized Orange Peel

Cloud House Cold Brew Colombian Coffee Liqueur

Fairmont
HOTEL MACDONALD