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.

DINNER MENU

SOUPS

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

MUSKOKA MUSHROOM BISQUE 14 VEGAN
Prairie Grains and Fingerling Potatoes

SALADS

ONTARIO "FARM FRESH" COMPOSITION 14 GLUTEN FREE
Pickled Baby Fennel, Compressed Radish & Cucumber, Spiced Almond Butter
Monforte Chevre, Royal York Honey Plum Vinaigrette

THUNDER ROMAINE SALAD 16
Thunder Oak Gouda, Double Smoked Bacon Rashers
Sour Dough Crostini and Roasted Garlic Vinaigrette

HEIRLOOM TOMATOES & NIAGARA PROSCIUTTO 18 LOW CARB
Ontario Burrata, Marinated Olives, Basil Cress

APPETIZERS

PINK PEPPERCORN DIVER SCALLOPS 22
Sunchoke Purée, Arugula, Pickled Radish
Lotus Root, Organic Red Quinoa

"ALBERTS LEAP" BRIE 19 VEGETARIAN
Tempura, Leek Ash Vinaigrette, Smoked Peach Coulis
Ontario Royal Gala Apple, Stripped Beet Carpaccio

EPIC SHRIMP COCKTAIL 21
Champagne Mango, Marie Rose
Cucumber-Green Apple Smith Slaw

QUEBEC FOIE GRAS COMPOSITION 26
Duo of Cured & Seared Foie Gras, Chardonnay Poached Grape, Toasted Brioche,
Balsam Gelée, Red Currant Gastrique, Wild Blueberry, Manchego Foam

JUMBO LUMP CRAB CAKES 22 LOW FAT
Ontario Mushroom Chip, Shaved Asparagus
Triple Crunch Mustard Vinaigrette, Saffron Aioli

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

BAY OF FUNDY SALMON FILET 37 DASH
Truffled Organic Red Quinoa, Toasted Almonds
Haircot Vert, Citrus Emulsion

PAN SEARED BLACK COD 44 LOW FAT
Roof Top Herb Creamed Polenta, Ontario Plum Vinaigrette,
Swiss Chard & Baby Turnip, Yuca Chip

P.E.I. LOBSTER TAGLIATELLE PASTA 36
Poached Lobster, Sautéed Organic Spinach, Blistered Asparagus
Marinated Artichokes & Aurora Sauce

NEW BRUNSWICK DIVER SCALLOPS 37 DASH
Jerusalem Artichoke, Purple Potato & Double Smoked Bacon Hash,
Lotus Root Chip, Lemon Emulsion

CANADIAN PRIME BEEF

Monforte Goat Cheese Gratin, Glazed King Mushrooms, Haricot Verts,
Heirloom Carrots, Marrow, Sherry Jus, Porcini Emulsion

Your Choice of:
Grilled Prime Beef Tenderloin 46
Grilled Prime Beef Striploin 48

From Ontario Farms

WILD ONTARIO MUSHROOM & RICOTTA RAVIOLI 34 VEGETARIAN
Chanterelle, King Oyster & Honey Mushrooms, Cipolini Onion, Baby Watercress,
Butternut Squash Emulsion

MAGRET DUCK BREAST 38
Ontario Early Golden Plum Coulis, Local Baby Beet, Rainbow Chard, Laurentians Cat Tails, Potato Rösti ,
Blonde Frisée, Cherry Glace de Veau

'YORKSHIRE VALLEY' CHANTERELLE STUFFED ORGANIC CHICKEN SUPREME 38 GLUTEN FREE
Rooftop Chive Pommes Purée, Porcini Emulsion, Red Currant Gastrique
Arugula, Sugar Snap Peas

MACADAMIA NUT CRUSTED LAMB RACK 44 GLUTEN FREE
Seared Yukon Fondant Potatoes, Grilled Lemon, Wilted Spinach
Blistered Cipolini Onions, Kozlik's Mustard & Spruce Glace de Veau

RESTAURANT MANAGER: **GEORGE KARAHALIOS**

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