

# EXPRESS LUNCH "THE 45 MINUTE EXPERIENCE"

\$24

A designer meal intended for the modern lunch break. Your choice of one appetizer, one entrée & one dessert to enjoy at your leisure, or take your sweet treat to go.

APPETIZER	ENTRÉE	DESSERT
<b>FIRE ROASTED TOMATO SOUP</b>  local tomato, rough parsley, hemp seed oil, focaccia crisp or <b>CAESAR SALAD</b> romaine, fried capers, dried tomato, caesar vinaigrette, bacon crisp, herb croutons or <b>ROASTED PEAR &amp; CRANBERRY SALAD</b>  baby greens, dried cranberries, roasted pears, goat cheese, toasted almonds, honey & vanilla vinaigrette	<b>PRIME RIB PANINI</b> shaved slow roasted prime rib, tarragon aioli, wild mushrooms, gruyere, peppercorn jus or <b>MAPLE ROASTED SALMON</b>  (gluten-free) asparagus quinoa, market vegetables, pistachio & apricot chutney or <b>PESTO PRIMAVERA</b>  zucchini, peppers, onions, basil pesto, rotini pasta	<b>CHOCOLATE PEANUT BUTTER COOKIE SANDWICH</b> house made chocolate chip cookies, peanut butter filling dipped in chocolate or <b>SORBET TRIO</b>  trio of daily sorbet features, brandy snap basket, fresh berries

## APPETIZERS

### NOVA SCOTIA LOBSTER CHOWDER

lobster claw meat, boar bacon, fingerling potatoes, mussels, corn

\$16

### FIRE ROASTED TOMATO SOUP (vegan, gluten-free)

local tomato, rough parsley, hemp seed oil, focaccia crisp

\$12



### CHEF'S DAILY SOUP CREATION

fresh & seasonally inspired

\$12

### CAULIFLOWER KALE SALAD (vegetarian, raw, gluten-free)

sunflower seeds, spring onion, radish, beet crisp, white balsamic & raw honey dressing

\$16



### CLASSIC CAESAR SALAD

romaine, fried capers, dried tomato, caesar vinaigrette, bacon crisp, herb croutons

\$15

### BEEF TATAKI CHOP

ponzu vinaigrette, sesame seeds, crispy wontons

\$19

### SEARED SCALLOPS (gluten-free)

cauliflower puree, warm garden pea & potato salad, bacon lardons, micro radish

\$18



### ALBACORE SESAME TUNA CHOPPED SALAD (gluten-free)

Napa cabbage, bell peppers, pickled radish, compressed carrot, edamame, rice noodles, wasabi dressing

\$21



### CRISPY GLAZED PORK BELLY

beet & apple kim chi, cilantro lemon yogurt, puffed pork skin

\$23

### ENHANCE YOUR MEAL WITH:

GRILLED CHICKEN

\$8

PRAWNS

\$9

TROUT FILLET

\$10

FLAT IRON STEAK

\$14

# ENTRÉES

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<b>ALBERTA BEEF STRIPLOIN</b> 6oz beef striploin, forked olive oil fingerling potato, mustard parsnip puree, market fresh vegetables, chimichurri	\$28 
<b>WESTBURY CRAB CAKES</b> Dungeness crab, garlic prawns, house made tartar sauce, fresh green salad	\$27
<b>BRAISED BISON SHORT RIBS</b> saffron risotto, grilled asparagus, bone marrow gremolata, natural jus	\$30
<b>HERB ROASTED CHICKEN SUPREME</b> zucchini, peppers, onions, farro, lemon oil	\$31 
<b>PAN ROASTED STEELHEAD TROUT</b> (gluten-free) crab smashed potato, roasted fennel, asparagus, saffron & pepper coulis, pernod scented espuma	\$30 
<b>SPICED CHICK PEA AND EGGPLANT ROLL</b> (gluten-free) Napa cabbage, quinoa, butternut squash, asparagus, crispy tofu & smoked almond salsa	\$28  

# DESSERTS

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<b>CARAMEL APPLE CHEESE CAKE</b> butter scotch drizzle, apple candy, shaved chocolate	\$13
<b>FLOURLESS CHOCOLATE ALMOND TORTE</b> (gluten-free) fresh berry coulis, hazelnut brittle	\$13 
<b>CHEF'S CRÈME BRÛLÉE INSPIRATION</b> (gluten-free) ever changing flavors of crème brûlée & house made ice cream or sorbet	\$13 
<b>PEACH COBBLER JAR</b> sour cream ice cream & butter bourbon drizzle	\$13
<b>ARTISAN CHEESE SELECTION</b> import & Canadian cheeses, fruit preserve, fig anise bread, toasted medley of nuts	\$21
<b>RED VELVET CAKE</b> dark chocolate spread, brandied cherries, fresh raspberries	\$13
<b>LEMON TART</b> lemon sabayon, shortbread crust, blackberry, red wine coulis, candied citrus zest	\$14

 Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

 Lifestyle Cuisine Plus menus, containing special foods, are designed for those following special dietary requirements. (low sodium, vegan, raw, macrobiotic, etc.) Please speak with our servers about your special dietary restrictions. No matter which diet you adhere to, you can be assured that your needs will be met at and that your dish will be both flavorful and elegantly



Share your #MacMemories with us @FairmontMac, Executive Chef, Serge Jost @Chef\_Jost.