

89 PER GUEST

SCONES

Classic Fairmont Hotel Macdonald Scones Rose & White Chocolate Scones

Served with Mixed Berry Compote & Devonshire Cream

TRADITIONAL FINGER SANDWICHES

English Cucumber

Cumin & Mint Cream Cheese, Country Bread

Cranberry Chicken

House-Roasted Farmhouse Chicken, Dried Cranberries, Celery Root, Croissant

Crab & Lobster Tart

Lime Infused Mayonnaise

Smoked Salmon Pinwheel

Smoked Salmon, Lemon Caper Aioli, Chive Cream Cheese, Marble Rye Bread

Truffle Egg

Fish Roe, Truffle Aioli, Sourdough

SWEETS

Raspberry Chocolate Dome

Raspberry Dust

Chocolate Dipped Strawberry

Fresh Strawberry Covered In Dark Chocolate

Berry Cheesecake

Graham Cracker Crumb

Pistachio Cannoli

Mascarpone Cream Filled Cannoli, Crusted With Freeze Dried Berries

Torched Meringue Macaron

Chocolate & Fruit Filling

ENHANCE WITH SPARKLING COCKTAILS

Mimosa 10
Champagne Cocktail 25





LOOSE LEAF TEA SELECTION

Fairmont Breakfast

Malty Astringency Notes of Oak & Citrus Flavourful & Full-Bodied

Fairmont Hotel Macdonald Earl Grey

Excellent Earl Grey Notes Accented with Piquant Lemon Lively & Full-Bodied

Organic Peppermint

Cool, Pungent & Lively Taste

Ontario Icewine

Alive with Riesling & Berry Notes Finishes with a Silky White Tea Smoothness

Organic Chamomile

Aromatic with an Impressive & Refreshing Apple-Like Character

Japan Sencha Kakagawa

Tending Light Liquoring, Smooth with Reasonable Depth & Body

Madame Butterfly Jasmine

Only Grows for Three Weeks Per Year, Succulent New Spring Tea Infused for Seven Consecutive Nights with New Jasmine Buds Smooth & Ethereal Jasmine

+10

