

## BEVERAGES

<b>HC Valentine Coffee</b>   freshly brewed regular or decaffeinated	Small Pot 7   Large Pot 10
<b>Specialty Coffee</b>   espresso, cappuccino, café latte or americano	6
<b>Lot 35 Hot Tea</b>   imperial breakfast, decaf english breakfast, green, earl grey, mint, chamomile or herbal berry	6
<b>Juice</b>   fresh orange juice and fresh grapefruit juice, cranberry, apple or pineapple	5
<b>Premium Bottled Water</b>   still or sparkling	Small 6   Large 8
<b>Freshly Brewed Iced Tea</b>	6
<b>Freshly Squeezed Lemonade</b>	6
<b>Soft Drink</b>   coke, diet coke, coke zero, sprite, dr pepper or diet dr pepper	5

## COCKTAILS

<b>Maple Smash (Tribute To Fairmont's Canadian Heritage)</b>   whisky, maple syrup, lemon juice, mint	20
<b>Espresso Martini</b>   vodka, kahlúa, espresso	18
<b>Texas Sunset</b>   tequila, aperol, lime, honey syrup, grapefruit juice, bitters and hibiscus water	20
<b>The Old Fashioned</b>   woodford reserve bourbon, angostura & orange bitters	20
<b>Texas Heat Margarita</b>   casamigos blanco tequila   ancho reyes verde   fresh lime	20
<b>Empress Spritz</b>   empress gin   campari   grand marnier   prosecco	20

## WINE

### Sparkling

Chandon Brut, California	18   108
Chandon Brut Rosé, California	20   120
La Marca Prosecco, Italy	14   70
G.H. Mumm Brut Cordon Rouge, France	28   170
Moët & Chandon Impérial Brut Rosé, France	36   210
Veuve Clicquot Yellow Label Brut, France	36   210

### White

Kim Crawford Illuminate Sauvignon Blanc, New Zealand	14   70
Orin Swift Blank Stare Sauvignon Blanc, California	21   105
August Kessler Riesling, Germany	14   70
Banfi Le Rime Pinot Grigio, Italy	14   70
J Vineyards Chardonnay Monterey / Sonoma / Napa, California	15   75
Stag's Leap Karia Chardonnay Napa Valley California	28   140

### Rosé

Hampton Water, South of France	16   80
Rock Angel, Provence, France	22   110

### Red

Diora La Petite Grace Pinot Noir Monterey, California	15   75
Erath Resplendent Pinot Noir, Oregon	18   90
Orin Swift Abstract Blend, California	22   110
The Prisoner Blend, California	30   150
Bonanza by Caymus Cabernet Sauvignon, California	16   80
Serial Cabernet Sauvignon Paso Robles, California	18   90
Kith & Kin Cabernet Sauvignon Napa Valley, California	30   150
Alamos Malbec, Mendoza, Argentina	16   80

🌱 - Sustainable

## IN-ROOM DINING

It is our pleasure to welcome you to Fairmont Dallas! Since opening in 1969, our grand hotel has stood as a landmark and a symbol of the rich tradition of culture, history, elegance and hospitality in Dallas.

Our Culinary Team is committed to exploring the vast landscape and diverse terrain of Texas to offer an authentic and exciting culinary experience for our guests. We take great pride in the relationships we have developed with North Texas farmers, purveyors and artisans.

Our dedication to sourcing locally gives us the distinct ability to bring you the freshest produce and very best ingredients available. Truly a community effort!

Our rooftop garden on the hotel's terrace level is planted seasonally and provides fresh organic produce attended by our food & beverage team on a daily basis.

The In-Room Dining menu is designed to captivate your imagination and stimulate your appetite for an amazing meal. If there is something special we can provide, please call In-Room Dining and we will do our very best to satisfy your request.

On behalf of the Fairmont Dallas team, we thank you for your patronage and truly hope that you enjoy your culinary experience!

Fairmont  
DALLAS

# BREAKFAST

6:30AM TO 11:00AM, DIAL 0 TO ORDER

- Viennoiseries | pain au chocolat, almond croissant, butter croissant (choice of two) 12
- Fruit | selection of sliced fruits, rooftop honeycomb 11
- GF** **V** Steel-Cut Oats | brown sugar, verjus-soaked raisins, blueberries (choice of milk - whole, skim, soy or almond) 12
- Smart Bowl | açai yogurt, berry mélange, nuts and seeds granola 14
- GF** **V** Chia Seed Parfait | coconut milk, granola, berry mélange 14
- Buttermilk Pancakes | vanilla-spiced ricotta, coulis 22
- GF** Omelet | ham, spinach, chive, texas cheddar 20
- GF** Egg White Omelet | spinach, tomato, mushroom 20
- GF** Two Eggs Any Style | pommes matin, choice of applewood-smoked bacon, country pork sausage or chicken apple sausage, toast 24
- GF** Chilaquiles | pulled rotisserie chicken, salsa verde, avocado, tortilla, macha 24
- Eggs Benedict | gulf crawfish, gougères, hollandaise 24
- V** Avocado Toast\* | avocado mousse, pico de gallo, queso fresco, cilantro, sourdough and poached eggs 22
- Smoked Salmon\* | plain bagel, cucumber, red onion, capers, cream cheese 22
- Breakfast Sandwich\* | two fried eggs, chipolte aioli, arugula, sesame seed bun 24

## SIDES

- |   |   |  |    |
|---|---|--|----|
| Two Eggs Any Style  | 8 | Berries                                | 14 |
| Toasted Bagel with Cream Cheese   plain<br>sesame or everything | 8 | Bacon, Pork Sausage or Chicken Sausage | 8  |
| Toast   sourdough, marbled rye, honey wheat or gluten-free      | 6 | Breakfast Potatoes                     | 7  |

# LUNCH & DINNER

4:00PM TO 10:00PM DIAL 0 TO ORDER

## SNACKS & SALADS

- GF** Young Lettuces & Herbs | arugula & fine herbs, honeycrisp apple, marcona almonds, manchego, banyuls vinaigrette 19
- Little Gems | ciabatta croutons, parmesan, spanish anchovy, green goddess dressing 18
- GF** Kale | texas pear, pulled chicken, pepitas, dijon dressing 22
- Enhancements | grilled chicken 7 | salmon 9 | shrimp 10
- GF** Tortilla Soup | crema, avocado, cheddar jack 16
- GF** Esquites | mozzarella company burrata, garlic mojo, sesame salsa, cilantro 18
- GF** Fruit de Mer Aguachile | texas gulf shrimp, cucumber, cilantro 24
- GF** **V** Tempura Cauliflower | chermoula, pine nuts, coriander, romesco 22
- Wings | salsa macha, cilantro crema 18
- GF** Queso Flameado Tostada (2pc) | short rib, cotija, escabeche 16
- Poutine (Tribute to Fairmont's Canadian heritage) | braised short rib, cheese curd, demi-glace 18

**GF** - Gluten-Free Option **V** - Vegetarian Option **V** - Vegan Option **S** - Sustainable

\$5 In-Room Dining Charge, 22% taxable service charge & applicable sales tax will be added to your bill.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# LUNCH & DINNER

4:00PM TO 10:00PM, DIAL 0 TO ORDER

- HANDHELDS** choice of side of fries or side arugula salad
- Smash Burger\* | double patty, american cheese, secret sauce, sesame seed bun 24
- Parisian Chicken Sandwich | roasted chicken, prosciutto san danielle, aioli, tomato confit, comté 22
- Lobster Roll | kewpie, shallot, celery, tarragon 26
- Bánh Mì | braised pork belly, mortadella, escabeche, basil aioli, basil, mint, cilantro 22

## ENTRÉES

- GF** Half Chicken | celeriac, braised kale, castelvetrano olives 36
- GF** Bronzino | caponata, sauce nantua, fennel 38
- Mafaldine | caper gremolata, tomato confit, pecorino 30
- 8oz Hanger Steak\* | mashed potatoes, broccolini, demi-glace 43

## SIDES

- Roasted Brussels Sprouts | broccoli mole, cotija, lime 15
- Pan Con Tomate | tomato confit, ciabatta 14
- Lobster Mac & Cheese | lobster, gruyère, panko 24
- Truffle Fries 12
- Yukon Gold Mashed Potatoes 12

## SWEET ENDINGS

- Peach Galette | ginger caramel sauce, vanilla bean ice cream 14
- Chocolate Hazelnut Torte | blackberry sauce, pistachio financier 14
- Verrine 14
- GF** **V** Sorbet | two scoops 9

# KIDS' CORNER

- Jr. Smash Burger\* | cheddar cheese, pickle, french fries 15
- V** Grilled Cheese | cheddar & american cheese, brioche bread, french fries 12
- Chicken Tenders | french fries 15
- V** White Cheddar Mac & Cheese | ritz cracker crumbs 10

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