

The Harvest Room

3-COURSE MENU

99 Per Guest | Minimum 2 Guests

Add Wine Pairing | 45 Per Guest

TRADITIONAL CHEESE FONDUE

A blend of Gruyere, Emmental, Canadian Swiss Cheese. Whisked together with white wine, garlic and shallots. Finished with confit garlic and nutmeg.

Served with pretzel bread and baguette, shaved cured meat, assorted house made pickles, green apples and seasonal vegetables.

Pairing: Cedar Creek Organic Riesling

FONDUE ENHANCEMENTS

Shaved Black Truffle | 20

King James Blue Stilton Cheese | 12

Buttered Atlantic Lobster | 30



MAIN COURSE

ALBERTA TROUT

Crushed New Potatoes, Grilled Asparagus Tips, Herb Emulsion (GF)

Pairing: Rodney Strong Chalk Hill Chardonnay

OR

CHICKEN SUPREME

Romesco Sauce, Cous Cous, Charred Broccolini (GF)

Pairing: Sokol Blosser Evolution Pinot Noir

DARK CHOCOLATE FONDUE

Marshmallows, Strawberries, Late Harvest, Gala Apples,
Diced Signature Bread Pudding

Pairing: Graham's 10 Years Old Tawny Port