

The Harvest Room

CHRISTMAS DAY DINNER

5 Course | 189 Per Guest

AMUSE BOUCHE

12hr Braised Alberta Shortrib, Poached Quail Egg,
Smoked Rosemary Sea Salt

PRESERVED BEET SALAD

Candied Pecan, Chèvre Cheese
Compressed Pear, Hydroponic Greens,
Dried Cranberries, Blood Orange Dressing

ATLANTIC SCALLOP

Fennel & Saffron Broth, Braised Fennel, Orange Sabayon

BLACK TRUFFLE & WILD MUSHROOM RAVIOLI

Spruce Tip Pesto, Aged Parmesan Snow

INTERMEZZO

Spiced Heirloom Carrot & Lemon Granite

ALBERTA BOAR & BEEF

Boar Bacon & Chive Crusted AAA Petite Tenderloin
Kennebec Potato Rösti, Asparagus, Bordelaise

OR

TURKEY ROULADE

Pomme Purée, Sage & Pear Stuffing, Walnut Brussel Sprouts,
Cranberry & Orange Compote, Gravy

DECADENT CHOCOLATE YULE LOG

Trio of Chocolate, Candied Chestnuts,
Whipped Spiced Cream

Fairmont
HOTEL MACDONALD

The Harvest Room

CHRISTMAS DAY DINNER

VEGETARIAN

5 Course | 189 Per Guest

AMUSE BOUCHE

Braised Celeriac, Celery Purée,
Smoked Rosemary Sea Salt, Microherbs

PRESERVED BEET SALAD

Candied Pecan, Chèvre Cheese
Compressed Pear, Hydroponic Greens,
Dried Cranberries, Blood Orange Dressing

PARSNIP & BRIE SOUP

Chestnut, Herb Oil

BLACK TRUFFLE & WILD MUSHROOM RAVIOLI

Spruce Tip Pesto, Aged Parmesan Snow

INTERMEZZO

Spiced Heirloom Carrot & Lemon Granite

CRUSTED HICKORY MARINATED TOFU STEAK

White Bean Cassoulet, Root Vegetable Gravy

DECADENT CHOCOLATE YULE LOG

Trio of Chocolate, Candied Chestnuts,
Whipped Spiced Cream

Fairmont
HOTEL MACDONALD