

The Harvest Room

NYE DINNER

6 Course | 175 Per Guest

AMUSE BOUCHE

Crab Salad Tartlet, Celery, Dried Cranberries

WINTER SALAD

Hydroponic Greens, Pomegranate Seed,
Maple Candied Walnuts, Grizzly Gouda,
Apple Cider Vinaigrette

SAFFRON RED LENTIL SOUP

Crispy Kale, Crème Fresh

GIANT BROWN BUTTER LOBSTER RAVIOLI

Brown Butter Cream Sauce

CHAMPAGNE SORBET

Strawberry Snow

ESPRESSO ROASTED ALBERTA BEEF TENDERLOIN

Pommes Anna, Cultivated Mushroom Butter,
Heirloom Carrot,
Red Beet Gel, Bordelaise Sauce

OR

SEA BASS

Pickled Plum, Cous Cous, Charred Broccolini Bourbon,
Brown Butter Sauce

SACHERTORTE

Apricot Whipped Cream

Fairmont
HOTEL MACDONALD

The Harvest Room

NYE DINNER

VEGETARIAN

6 Course | 175 Per Guest

AMUSE BOUCHE

Blue Potato Tartelette,
Celery, Dried Cranberries

WINTER SALAD

Hydroponic Greens, Pomegranate Seeds,
Maple Candied Walnuts, Grizzly Gouda,
Apple Cider Vinaigrette

SAFFRON RED LENTIL SOUP

Crispy Kale, Crème Fresh

GIANT BROWN MUSHROOM RAVIOLI

Brown Butter Cream Sauce

TEMPURA SQUASH MEDALLIONS

Heirloom Cauliflower Purée

CHAMPAGNE SORBET

Strawberry Snow

SWEET POTATO & CHICKPEA STRUDEL

Spinach, Goat Cheese, Toasted Almonds,
Roasted Pepper Sauce

SACHERTORTE

Apricot Whipped Cream

Fairmont
HOTEL MACDONALD