



The Harvest Room

T O S T A R T

BOREAL FOREST MUSHROOM SOUP	16
(GF, VEG) (VG & DF OPTION AVAILABLE)	
<i>A Blend of Forest Mushrooms Garnished with Organic Chives, Truffle-Infused Brown Butter Crème Fraîche, and Porcini Mushroom Dust</i>	
ROASTED LOCAL BEET SALAD	19
(GF, VEG) (VG & DF OPTION AVAILABLE)	
<i>Roasted Beets on a Bed of Organic Baby Kale Accompanied with Preserved Pear Gel, Sylvan Star Cheesery's Grizzly Gouda Crisp, Candied Walnuts, and Fairmont Hotel Macdonald Honey Cider Vinaigrette</i>	
WEST COAST OCTOPUS & SCALLOP	34
<i>Seared Octopus and Scallop Accompanied by Patatas Bravas, Harissa Foam, Chorizo, and Green Olives</i>	
RANGELAND FARMS BISON CARPACCIO (H)	24
<i>Delicate Bison Carpaccio with Mountain Cranberry Emulsion, Grizzly Gouda, Macerated Citrus, House-Made Sourdough Crisps, and Reclaimed Hydroponic Greens</i>	
CANADIAN OYSTERS (H)	1/2 dozen 34
<i>Hand-Harvested Oceanwise Oysters on a Rotating Selection, Served with Whisky Sour Mignonette, Pickled Pear, Grated Horseradish, and Charred Lemon Cheek</i>	

E N T R É E S

VULCAN COUNTY FARMS LAMB SHANK (GF)	51
<i>Braised Lamb Shank Served with Swiss Chard, Prairie Bean Cassoulet, and Natural Jus</i>	
RANGELAND FARMS ELK RIB STEAK 6oz (GF)	65
<i>Elk Rib Steak Paired with Little Potato Company Baby Heirloom Potatoes, Charred Brussels Sprouts, and Lingonberry Jus</i>	
ALBERTA BEEF TENDERLOIN (GF)	63
<i>Beef Tenderloin with Grilled Asparagus, Local Kennebec Potato Gratin, and Peppercorn Sauce</i>	
ALBERTA LAKE TROUT (GF)	46
<i>Cornmeal Herb-Crusted Sustainably Certified Trout Complemented by Organic Wilted Greens, Creamy Grits, and Cold-Pressed Canola</i>	
SLOW ROASTED AAA PRIME RIB 10oz (GF) (H)	64
<i>Hand-Carved Alberta Prime Rib Accompanied by Kennebec Potato Purée, Prairie Gardens Farm Roasted Vegetables, Yorkshire Pudding, Jus, and Horseradish</i>	
BUCATINI PASTA (VG, DF)	43
<i>Bucatini in a Sun-Dried Tomato Coconut Cream Sauce, Topped with Toasted Walnuts, Reclaimed Hydroponic Microgreens, and Vegan Parmesan</i>	



ENTRÉES

CONFIT CHICKEN LEG (GF) 47
*Rich Confit Chicken Leg with Brown Butter Sweet Potato,
Sautéed Mushrooms and Organic Greens, and Braised Alberta Mustard Seed*

KING OYSTER CASSOULET (DF, VG, GF) 44
*A Hearty Vegan Cassoulet of Swiss Chard, Prairie Beans,
Local Roasted Vegetables, and Organic Oyster Mushroom Broth*

FOR THE TABLE

U-10 SCALLOPS (2) 19
TIGER PRAWNS (3) 20
ALBERTA KENNEBEC POTATO PURÉE 10
ROASTED ORGANIC MIXED MUSHROOMS 12
ROASTED BRUSSELS SPROUTS 10
CANADIAN BLUE CHEESE (1.5OZ) 10
PEPPERCORN SAUCE 9
LINGONBERRY JUS 9

DESSERT

OKANAGAN PEAR FRANGIPANE TART (G, D, N, VEG) 16
Almond Cream Tart with Red Wine-Poached Pears

MERINGUE KISS (D, N, VEG) 16
Light Meringue with Candied Chestnuts and Chestnut Purée

HOT CHOCOLATE CAKE 16
*Rich Chocolate Cake with Graham Crumble, Toasted Marshmallow Fluff,
and Milk Chocolate Mousse*

SELECTION OF LOCAL ICE CREAM 15
& VEGAN SORBET (VG)
*Choose from Vanilla Bean, Burnt Honey, Belgian Chocolate,
or Vegan Raspberry Sorbet*

THREE - COURSE DINNER

99 PER GUEST

Choose One Appetizer, One Main and One Dessert

OUR CHEFS ARE PASSIONATE ABOUT DESIGNING MENUS THAT CELEBRATE
LOCAL PRODUCTS, ARE SUSTAINABLE AND MINIMIZE WASTE, ENSURING
EACH DISH EVOKES A POSITIVE CONNECTION BETWEEN PEOPLE AND THE PLANET

Food prepared in our restaurant may contain allergens and raw proteins.

If you have a dietary restriction or food allergy, please notify your server before you place your order.

GF-GLUTEN FREE | DF-DAIRY FREE | VG-VEGAN | VEG-VEGETARIAN |
H-HERITAGE DISH