



# The Harvest Room

FAIRMONT  
HOTEL MACDONALD

## GETTING STARTED

*Forged Mushroom Bisque 14*  
*Carrot Salad 17*  
*West Grow Farms Watercress Salad 17*  
*Bison Carpaccio 20*

## ENTREE

*Heritage Beef Tenderloin 46*  
*leek Potato Puree, Salt Baked Beets, Charred green Onion*  
*Beef Short Rib 42*  
*Braised Short Rib, Pickled Mustard, crispy onion, Red Mill grits*  
*Pan Seared Chicken 36*  
*Pepper Sauce, Pan Roasted Roots*  
*Cod 38*  
*Lemon Grass Ginger broth, potatoes, Winter Mushrooms*  
*Sacchetti 36*  
*Black Truffle & Ricotta, Brown Butter, Chive*

## *Harvest Room Board \$120 for 2*

*Fairmont Mac is proudly celebrating farmers and local sustainable food, through menu tasting all on one board. Our chefs will create a grand platter of 3 local meats or Ocean Wise Salmon & Cod from our seasonal menu completed by chef's choice of seasonal vegetables and sauces. Great for sharing. It is really Grand!!*

## SWEET SURRENDER

*Ginger Pudding 10*  
*Grand Marnier Toffee Sauce,*  
*Maple Walnut, Vanilla Ice Cream*

*Pot de Crème 10*  
*HC Valentines Coffee,*  
*Hazelnut Brickle, Meringue*

*Burnt Honey Ice cream 9*  
*Honey Comb*

## SIDES

*Buttermilk Mash 8*  
*Brussels sprouts 8*  
*Crispy Cauliflower 8*  
*Roasted Fingerlings 8*

