

T O S T A R T

SCALLOPS & BEEF BELLY XO Sauce, Cauliflower Puree, Squid Ink, Red Pepper, Fresno Chilies (GF)	33
FOREST MUSHROOM SOUP Rosemary & Thyme Oil, Brioche Croutons	17
HARVEST ROOT SALAD Mixed Arugula, Field Greens, Pears, Roasted Root Vegetables, Blue Cheese, Dried Cherries, Honey Vinaigrette (GF, Vegan Option)	21
GRILLED OCTOPUS Patata Bravas, Harissa Aioli, Chorizo, Green Olives	24
TUNA TATAKI Pickled Fresno, Spicy Pepper Sauce, Chili Oil, Garlic Chips (GF)	22
THE HARVEST ROOM SIGNATURE BREAD Whipped Butter, Truffle Salt	10

E N T R É E S

BEEF TENDERLOIN Chimichurri Mashed Potato, Confit Carrot, Asparagus, Bordelaise Sauce (GF)	55
ALBERTA TROUT Curried Carrot Puree, Snap Peas, Green Pea Buckwheat Risotto (GF)	48
MUSHROOM RISOTTO Toasted Walnuts, Crispy Kale, Forest Mushrooms, Parmesan Cheese, Herb Oil (GF, Vegan Option)	46
LOBSTER & PRAWN ARRABBIATA Chili Tomato Raisins, Fresh Basil, Tagliatelle Pasta	51
SABLEFISH Butterfly Pea Consume, Beluga Lentils, Wilted Greens, Steamed Mussels (GF)	49
CHICKEN SUPREME Goat Cheese Polenta, Broccolini, Picatta (GF)	47

GF - GLUTEN FREE | DF - DAIRY FREE | VG - VEGAN

GRAZE

FAMILY-STYLE | DESIGNED FOR TWO

SEAFOOD BOARD 210

Scallops, Sablefish, Lobster Tail, Spicy Prawns,
Green Pea Buckwheat Risotto, Seasonal Vegetables,
Chimichurri, XO Sauce

TOMAHAWK BOARD 250

32 oz Tomahawk Steak, Whipped Mashed Potato,
Beef Belly, Mushroom Risotto, Roasted Root Vegetables,
Bordelaise, Chimichurri

SIDES

GARLIC & PARMESAN ROASTED VEGETABLES	8
SPICY GARLIC PRAWNS (4PCS)	20
CHIMICHURRI MASHED POTATO	7
BUTTER POACHED LOBSTER TAIL	25
CRISPY BEEF BELLY	21

DESSERTS

STICKY TOFFEE PUDDING	16
Caramel Sauce, Candied Pecan, Vanilla Ice Cream	
TURTLE CHEESECAKE	16
Chocolate Sauce, Caramel Sauce, Candied Nuts (GF)	
SASKATOON BERRY & PEACH GALETTE	17
Burnt Honey Ice Cream	
CARROT CAKE	16
Pineapple Compote (GF, DF, VG)	

THREE - COURSE DINNER | 89 PER GUEST

Choose one appetizer, one entrée, and one dessert.

OUR FAIRMONT CHEFS ARE PASSIONATE ABOUT DESIGNING SUSTAINABLE MENUS THAT
MINIMIZE WASTE AND CELEBRATE LOCAL PRODUCE – ENSURING EACH DISH EVOKES POSITIVE
CONNECTION BETWEEN PEOPLE AND THE PLANET.

Food prepared in our restaurant may contain allergens and raw proteins.
If you have a food allergy, please notify your server.