



AT THE EMPRESS

NEW YEAR'S EVE

2023

LATE SEATING - 3 COURSE

159

STARTER

QUEEN'S RISOTTO

foraged mushrooms, black truffle, champagne, parmigiano reggiano dop

MAIN

choice of:

BEEF FILLET

cold smoked beef fillet, rutabaga fondant, rutabaga purée, truffle salad, sauce périgieux

or

SABLEFISH

kelp, parsnip gnocchi, saké steamed clams, pickled shimeji, miso butter

or

AGNOLOTTI

forest floor broth, winter vegetables, chestnut

DESSERT

ICEWINE POACHED PEARS

brown butter financier, candied marcona almonds

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Our menus highlight regional ingredients, locally sourced from farmers and artisans. Our chef's rooftop garden ensures freshness in every dish.

OCEAN WISE Fairmont Empress proudly serves Ocean Wise seafood, a Vancouver Aquarium conservation program, created to help identify and order sustainable seafood. We can assure these options are the best choice for the health of the oceans.

