

Fairmont
COPLEY PLAZA

Holiday Bacchanal

VADOUVAN ROASTED BEETS

carrot and saffron curd, burnt coconut,
cardamom, curry leaf, artisanal greens
(vegan, gluten free)

SOUS VIDE MAINE LOBSTER

osetra caviar pearl, vanilla & star
anise butter, heirloom asparagus,
radish flowers, almond cream
(gluten free)

*vegan option: 'Tuna,' smoked oyster,
dashi caviar, nori espuma*

COAL ROASTED DUCK BREAST

black garlic, daikon, kimchi jus, tatsoi
(gluten free, dairy free)

*vegan option: Binchotan Swede,
black garlic, kimchi jus, tatsoi*

A5 WAGYU

foie gras, winter truffle,
charred parsnip, ash

*vegan option: Celeriac Osso Buco, heart of
palm, golden raisin gremolata*

BAKED ALASKA

morello cherry, lemon verbena, armagnac

*vegan option: Meyer Lemon Mousse Cake,
coconut, kirsch sorbet*