

FAIRMONT CENTURY PLAZA

SWISS CHALET

FESTIVE SEASON

\$105 Per Person

WELCOME GLASS OF GLÜHWEIN

TO START

(select one)

FALL SALAD

Mixed greens with pomegranate and persimmons

BUTTERNUT SQUASH SOUP

Toasted spiced pepitas

MAINS

(select one)

BRAISED BEEF CHEEK

Roasted sunchokes

PORK SCHNITZEL

Potato salad

GRILLED TROUT

Lemon beurre blanc and shaved fennel

FOR THE TABLE

CASSOULET & HERB SPAETZLE

DESSERT

CHOCOLATE FONDUE

Valrhona 62% Satalia Dark Chocolate, strawberries, pineapple, marshmallows

(The first chocolate variation of fondue is said to have originated in New York in 1964)

ENHANCEMENTS (SERVES 2-3)

CHEESE FONDUE 40

Gherkins, pearl onions, carrots, mushrooms, baby potatoes, baguette

(Our take on this beloved Swiss tradition A melting pot of Emmentaler, Gruyere and white wine intended to be shared with family, friends and community)

CHARCUTERIE 40

Wagyu salami, prosciutto de parma, piave vecchio, brie

Keep the sharing going! Tag us @fairmontcenturyplaza
#ChaletStyleAtCenturyPlaza

ALL PRICES ARE USD. TAX & GRATUITY NOT INCLUDED.

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FESTIVE SEASON

Warm up from the Slopes with an Après-Ski Beverage

COCKTAILS

EGGNOG OF THE CENTURY 22

*Bacardi 8 Rum, Amontillado Sherry, Sugar,
Whole Milk, Heavy Cream, Holiday Spices*

GLÜHWEIN 19

Nomadica Red Wine, Cloves, Cinnamon Stick, Fresh Orange, Sugar

ESPRESSKI MARTINI 20

*Casamigos Reposado, Mr. Black Coffee Liqueur,
Espresso, Agave*

FALLEN APPLE 19

*Old Forester Bourbon, Carpano Antica Vermouth,
Calvados, Perrico Farms Apple Cider, Lemon Juice*

CHAMPAGNE

VEUVE CLICQUOT 32/150

nv la cuvée brut - tous-sur-marne, fr

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