



DEER LODGE

NEW YEAR'S EVE MENU 2021

WILD BOAR MOUSSE

Mustard Melon Relish, Micro Greens, Black Rye Crostini



SPICED YAM & LEEK SOUP

Roasted Purple Yam, Crispy Leek



RADICCHIO & PEA SHOOT SALAD

Mandarin Segments, Green Onions, Toasted Almonds,
Poppy Seed Buttermilk Dressing

or

SEARED SCALLOPS

Green Onion & Fennel Pakora, Sweet Corn Soubise, Grilled Pineapple Relish



CITRUS SORBET

Prosecco



PAN SEARED PHEASANT

Herb Spaetzli with Apricot & Hazelnuts, Brown Butter Squash, Foie Gras Sauce

or

GRILLED ELK TENDERLOIN

Bone Marrow Crust, Assorted Mushroom Ragu, Roasted Fingerling Potato, Broccolini

or

GRILLED AHI TUNA

Mussel, Caviar Beurre Blanc, Forbidden Rice Risotto, Green Beans

or

CHARRED WINTER VEGETABLES, WARM BEAN HUMMUS

Stewed Spiced Fruits, Smoked Almonds, Lemon Oil, Toasted Sourdough Bread



CHOCOLATE MOUSSE

Saskatoon & White Chocolate Mousse, Raspberry Coulis,
Chocolate Shavings

Happy Holidays!



Curated by CRMR, enjoy our Rocky Mountain Cuisine that pairs game meats, sustainable seafood, and local vegetables.

Each of our restaurants offer a unique experience, but are unified in the promise of a sublime dining experience complete with excellent service, and carefully chosen boutique wines.

We are proud to source our game meat from our own Canadian Rocky Mountain Ranch located on 540 acres in the rolling foothills near Calgary.



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