



NEW YEARS EVE MENU

Heirloom Tomato, Caramelized Shallots, Prosciutto & Goat Cheese Tart

Micro Greens, Fig Balsamic Reduction



Roasted Squash & Apple Bisque

Shrimp Dumpling, Chive Oil, Crème Fraiche

Or

Arugula, Frisée & Poached Pear Salad

Candied Pistachios, Grilled Halloumi Cheese, Blood Orange & Fireweed Honey Vinaigrette



Grilled Alberta Beef Tenderloin

Elk Short Rib, Double Smoked Bacon Rosti, Balsamic Roasted Beets,
Vodka & Morel Mushroom Game Reduction

Or

Crisp Duck Breast, Confit Duck Leg Parcel

Warm Wheat Berry & Kale Salad, Cherry Port Ragout, Green Beans & Rainbow Carrots

Or

Seared King Scallops & Lemon Spinach Risotto

Herb Fish Velouté, Sweet Onion & Roasted Red Pepper Relish, Tempura Yellow Courgetti



Triple Chocolate Grand Marnier Mousse

Bourbon Ice Cream, Fresh Berries, Hazelnut Brittle

Or

Chefs Artisan Cheese Selection

Honeycomb, Dried Fruit, Baguette



Whole Leaf Tea & Organic Coffee



Canadian Rocky Mountain Resorts

presents

ROCKY MOUNTAIN CUISINE

It was in the kitchens of **Buffalo Mountain Lodge** in Banff, **Deer Lodge** in Lake Louise, and **Emerald Lake Lodge** in Yoho National Park that “**Rocky Mountain Cuisine**” was created. This dining style is the artful assemblage of Canadian ingredients such as game meats, sustainable seafood, prairie-grown grains and locally sourced 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.

Today we are proud to source game meat from our own ranch on 540 acres located in the rolling foothills of Calgary. **The Canadian Rocky Mountain Ranch** provides all of the CRMR Properties and Restaurants with high quality Elk and Buffalo products, raised in a natural, humane and sustainable manner without added hormones or antibiotics.



Game meat raised at the Canadian Rocky Mountain Ranch

