



## CHRISTMAS MENU

### **Roasted Butternut Squash Bisque**

Maple Glazed Chestnuts, Sage Brown Butter

Or

### **Duck Confit Spring Roll**

Artisan Lettuce, Walnuts, Roasted Pear, Pomegranate Vinaigrette



### **Roast Free Range Turkey**

Chorizo Sausage & Cranberry Stuffing, Buttermilk Mash, Glazed Carrots, Brussel Sprouts, Pan Jus

Or

### **Grilled Alberta Beef Striploin**

Yukon Gold Gratin, Wild Mushrooms, Pearl Onion Glaze, Green Beans

Or

### **Pan Seared Arctic Char**

Caramelized Baby Fennel, Bean Cassoulet, Olive Oil & Horseradish Sabayon, Tempura Asparagus



### **Sticky Date Pudding**

Salted Caramel Ice Cream, Apple Chutney

Or

### **Triple Chocolatissimo**

Raspberry Coulis, Chocolate Cigar, Espresso Cream

Or

### **Chocolate Hazelnut Ice Cream**

Biscotti



### **Christmas Cookies**

Organic Coffee & Whole Leaf Tea



## 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

