



L O D G E

## CHRISTMAS MENU

### **French Canadian Pea & Smoked Ham Hock Soup**

Foie Gras Croutons

Or

### **Chilled Lobster Medallions**

Celeriac, Carrot & Beet Salad, Lemon Aioli, Quail Egg, Chives



### **Traditional Roast Free Range Turkey**

Apple & Chorizo Sausage Dressing, Yukon Gold Brown Butter Mash, Cranberry Relish

Brussel Sprouts, Baby Carrots, Pan Gravy

Or

### **Lamb Duo: Braised Shank & Roasted Rack,**

Crisp Semolina Gnocchi, Broccolini, Spiced Butternut Squash

Or

### **Seared Arctic Char**

Chive Risotto, Saffron Beurre Blanc, Fennel & Oven Dried Tomato Salad

Or

### **Forest Mushroom & Goat Cheese Wild Rice Crepes**

Spinach, Artichokes & Tomato Coulis

Tempura Vegetables



### **Festive Dessert Selection**



**Christmas Cookies**

**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

