



WINTER SNEAK PEEK MENU

Available November 18 to December 6, 2018

Atlantic Mussels

Coconut Milk, Red Curry, Fresh Ginger, Garlic, Lemon
Grass, Cilantro, House Frites

Beet Gnocchi

Hazelnut & Arugula Pesto, Spinach, Oyster Mushrooms,
Butternut Squash, Shaved Pecorino

Duck Confit

Crisp Duck Leg, Apple & Cabbage Slaw, Belgium Endive,
Blood Orange Sherry Vinaigrette



Arctic Char

Seared Crisp Skin, Ancient Grain Risotto, Cherry Tomato,
Fennel, Saffron Relish, Bok Choy



Bison Short Ribs

Slow Braised, Sweet Potato Mash, Bacon Lardon,
Roasted Root Vegetables, Pan Juices

Wild Boar

Braised Belly & Grilled Chop, Celery Root Puree, Maple
Whisky Glaze, Brussel Sprout Leaves, Beets



Peanut Butter Cheesecake

Caramelized Banana, Raspberry Black Pepper Sorbet

Apple Strawberry Crumble, Walnut, Oat Streusel
with Maple Thyme Ice Cream

Warm Chocolate Molten Cake

Amaretto Ice Cream, Caramel Sauce

\$38 + tax

WINE BY THE BOTTLE



WHITE

2016 Kitten Swish Chenin Blanc

(Dry Creek Valley, United States)
\$80 special list price **\$40**

2017 Groth Sauvignon Blanc

(Napa Valley, United States)
\$86 special list price **\$43**

2015 Matthiasson Chardonnay

(Napa Valley, United States)
\$90 special list price **\$45**



RED

2016 Ojai Syrah

(Santa Barbara, United States)
\$96 special list price **\$48**

2012 Siduri Pinot Noir

(Sonoma Coast, United States)
\$88 special list price **\$44**

2009 Andrew Will Cabernet Sauvignon Champoux Vineyard

(Horse Heaven Hills, United States)
\$160 special list price **\$80**



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

