



VALENTINE'S DAY MENU

Pulled Duck Confit, Spinach & Baby Kale Salad

with Spiced Butternut Squash, Roasted Beets, Pecans & Aged Balsamic



Cioppino

Wild BC Shrimp, Scallops, Clams & Mussels

with Grilled Fennel, Roasted Fingerling Potatoes in a Rich Tomato Fish Broth

Or



Bison & Caribou Game Duo

3oz Braised Elk Short Rib in a Fig, Lemon Demi Glaze,
and 3oz Caribou in a Cherry Juniper Demi Glaze with Potato Fricassee, Mushrooms & Onions



Coconut Chocolate Bar

Coconut & Chocolate Mousse layered with Pistachio Matcha Tea Dacquoise,
Rolled in a Dark Lindt Chocolate Strawberry Sauce

\$ 65

* excludes tax & gratuities



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

