



MOTHER'S DAY BRUNCH BUFFET

Sunday, May 12, 2019 | 9 a.m. - 1 p.m.

Carved Roasted Marinated Pork Loin, Maple Thyme Jus

Omelet Station, Traditional Eggs Benedict

French Toast with Strawberry Compote

Seared Salmon, Roasted Tomato & Saffron Ragout

Herb Roasted Baby Red Potatoes

Blueberry Pancakes

Chilled Seafood Platter

Bacon, Mennonite & Pork Sausages

Assortment of Bread & Desserts

Selection of Breakfast Pastries & Cold Cereals

Selection of Sliced Deli Meats, Cheese & Raw Veggie Platter

Lodge Made Granola , Low Fat Fruit Yogurt & Cottage Cheese

Freshly Brewed Organic Coffee & Tea

\$29/Person + tax



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

