



DESSERTS

Chocolate Tasting , Chocolatissimo, Macaroon, Chocolate Gelato, Hazelnut Fudge	15
Pear & Apple Cobbler , Dates, Raisins, Oatmeal Streusel, Maple Ice Cream	13
Peanut Butter Cheesecake , Bumbleberry Jam, Whipped Vanilla Mascarpone	13
Warm Apple Galette , Cinnamon Ice Cream, Salted Caramel Sauce	13
Lodge Made Ice Cream and Sorbet	10
Trio of Macaroons , Assorted Sauces	9
Chef's Cheese Plate , Assortment of Canadian Cheese, Grapes, Marinated Olives, Fig Jam, Crackers	21

BEVERAGES

Latté 4.75	Espresso 3.75	Cappuccino 4.50
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Add Liquor To Any Espresso 1oz/6.00

Hot Toddy , Johnnie Walker Red, Honey, Lemon	2oz/12
Fairview Avalanche , Amarula Cream, White Cacao, Coffee, Whipped Cream	2oz/12
Blueberry Tea , Amaretto, Grand Marnier, Earl Grey Tea, Orange, Cinnamon Stick	2oz/12

Taylor Fladgate 10 Year Tawny	2oz/10	Graham's Six Grapes Reserve Port	2oz/8
Taylor Fladgate 20 Year Tawny	2oz/16	2012 Toro Albala PX (Spain)	2oz/15
Taylor Fladgate 30 Year Tawny	2oz/25	2000 Porto Messias Colheita	2oz/22

Whistler Late Harvest Chardonnay 2oz/15

WHOLE LEAF TEA SELECTION 3.75

English Breakfast Black Tea
Organic Karma Green Tea
Rooibos Vanilla Rooibos, Natural Flavours
Crimson Guava Green Tea, Mango, Goji Berries, Rose
Organic Earl Gray Black Tea, Oil of Bergamot, Natural Flavours
Arabian Mint Peppermint, Spearmint, Ginger, Orange Peel, Everlasting Flowers
Yoga Tea Cinnamon, Ginger, Hawthorn, Cardamom, Safflowers, Blue Mellow Flowers
Organic Evening Hour White Mistletoe, Tulsi Herb, Spearmint, Green Rooibos, Lemongrass
Everyday Wellness Apple, Rooibos, Ginger, Cinnamon, Fennel, Juniper, Cardamom, Raspberry Leaves, Chamomile, Cloves, St. John's Wort, Lady's Mantle, Silverweed
Chamomile Lemon Chamomile, Strawberry Leaves, Passion Flowers, Verbena, Cardamom, Peppercorns, Orange Blossom



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

