



DESSERTS

Warm Chocolate Cake , Berry Compote, Vanilla Ice Cream, Toasted White Chocolate	13
Brûléed Citrus Tart , Honey Whipped Ricotta, Pomegranate Coulis	13
Vanilla Cheesecake , Banana Tarte Tatin, Rum Caramel, Chantilly Cream	13
Gluten Free Pistachio Almond Cake , Raspberry Sorbet, Meringue Crumbs	13
Lemon Cream Cup , Cranberry Gelée, Roasted Pears, Sable Cookies	13
Vegan Chocolate Mocha Slice , Candy Popcorn Crunch	13
Selection of Ice Cream and Sorbet	10
Lodge Cookie Selection	9
Chef's Cheese Plate , Honeycomb, Crackers, Grapes	21

BEVERAGES

Latté 4.75	Espresso 3.75	Cappuccino 4.50
Hot Toddy , Johnnie Walker Red, Honey, Lemon		2oz/12
Spanish Coffee , Cointreau, Kahlua, Sugar Rim, Whip Cream		2oz/12
Blueberry Tea , Amaretto, Grand Marnier, Earl Grey Tea, Orange, Cinnamon Stick		2oz/12
La Frenz Tawny (BC)		12/60
Hester Creek Late Harvest Pinot Blanc (BC)		12/60
Whistler Chardonnay Late Harvest (BC)		16/72

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

