



Three Ravens Restaurant & Wine Bar

Valentine's Day Dinner Menu

February 14, 2010

Amuse Bouche

appetizers

- ♥ His Truffled Cauliflower Soup
*Sautéed Wild Mushrooms, Crispy Pancetta
Lemon Saffron Oil*
- ♥ Hers Sweet Corn and Lobster Bisque
*Seared Scallop, Tomato Confit
Chili Oil*

Champagne Granité

Strawberry Brunoise

entrées

- ♥ His Slow Roasted Milk Fed Veal Chop
*with Sage Thyme Butter
Caramelized Pearl Onion and Asiago Risotto
Amarone Jus*
- ♥ Hers Molasses Marinated Alaskan Sable Fish
*Olive Oil Purple Potato Mousseline, Carrot Sauce
Citrus Ginger Beurre Blanc*

desserts

- ♥ His Crème Brûlée Trio
Vanilla Bean, Quebec Maple Syrup, Raspberry
- ♥ Hers Raspberry Lingot Dessert
*Raspberry Lingot (Pistachio Génoise Vanilla Mousse and Raspberries)
Strawberry Fritter with Chocolate Caramel
White Chocolate Mango Sauce, Berry Compote*

Chocolate Memento

\$60 per person

(Price does not include gratuity and G.S.T.)

Seatings from 5 p.m. to 9 p.m.

Reservations recommended: 403-762-6300 / www.banffcentre.ca/dining

Valentine's Day menu items interchangeable. Regular à la carte menu also available.