



Three Ravens

Restaurant &
Wine Bar

dinner menu

starters

Valbella Bacon Wrapped Seared Scallops 14

Butternut Squash Risotto, Red Wine Demi Reduction

Pepper Crusted Alberta Bison Carpaccio 14

Shaved Grand Padano, Micro Arugula, Virgin Canola Oil, Port Syrup

Artisan Mixed Greens 11

Caramelized Peaches, Cambozola Cheese, Roasted Almonds, Merlot Emulsion

Hearts of Romaine and Crispy Prosciutto 12

Shaved Manchego, Garlic Crostini, Citrus Caper Vinaigrette

soups

Wild Mushroom Chowder 12

Caramelized Shallot, Poppy Seed Bread Stick

Cauliflower and Pancetta Soup 10

Winter Truffle Honey Drizzle, Pancetta Lardons

mains

Alberta Beef Duo 35

Grilled Tenderloin and Braised Short Rib

Yukon Gold Horseradish Mashed Potatoes, Porcini Red Currant Sauce

Red Wine Braised Lamb Shank 32

Smoked Gouda and Braised Leek Polenta

Pearl Onion Bacon Jus

House Made Alberta Beef Burger 8 oz. 19

Aged White Cheddar, Port Shallot Confit, Three Ravens Sauce

House Cut Fries

Brome Lake Duck Breast 31

Curried Corn and Black Eyed Pea Succotash

Juniper Scented Red Wine Reduction

Basil Vinaigrette

Grain Fed Chicken Suprême 28

Celery Root Potato Purée

Cacciatore Style Ragout

from the water

Pistachio Dijon Crusted B.C. Salmon 31

Citrus Chive Olive Oil Forked Potatoes

Late Harvest Riesling Cream Sauce

Alaskan Sable Fish 37

Miso Citrus Honey Marinade

Black Thai Rice, Carrot Dill Emulsion

pasta and vegetarian

House Made Sage Gnocchi 24

Spiced Tomato Red Pepper Sauce

Parmesan Shavings, Toasted Pine Nuts

Barley and Sweet Corn Risotto 27

Braised Root Vegetables

Morel Mushroom and White Bean Ragout, Yam Chips

Restaurant Chef: Paul Dokmanovic, C.C.C.

An 18% service charge will be applied to groups of eight or more.

For reservations: phone 403-762-6300; on-line www.banffcentre.ca/dining