

~ starters ~

A Tasting of Local Tomatoes 16

Fresh Broxburn Tomatoes and Mixed Greens, Tomato Panna Cotta, Lemon Ricotta, Tomato Salt, Basil Oil

GF 

Lois Lake Cured Steelhead Trout 18

Avocado Gel, Pomegranate & Carrot Pearls, Pickled Local Carrots, Orange Dust, Rice Cracker

GF DF  

Selva Prawn Escabeche 19

Shaved Fennel, Tomato-Chili Coulis, Sriracha Popcorn, Horseradish Cream, Dashi Foam, Nasturtium Leaves

GF  

Pan Seared Haida Gwaii Scallop 19

Grilled Pineapple-Coconut Gel, Compressed Watermelon, Cilantro Leaves, Radish, Pea Shoots, Cherry Yogurt Snow

GF  

Rabbit Pistachio Rillette
and Local Duck Liver Pâté 18

Goat Butter Pikelet, Summer Berry Gastrique, Pear Caramel, Whipped Mascarpone, Vanilla Poached Cipollini Onion, Smoked Sea Salt



Asian Spiced Crispy Quail 17

Frisée, Pear, Picked Red Onions, House Made BBQ Sauce, Macadamia-Coconut Emulsion, Fried Quail Egg

GF

Elk Striploin Carpaccio 19

Pickled Shimeji Mushrooms, Shaved Brazil Nut, Dehydrated Bison, Sous Vide Yolk, Cold Pressed Olive Oil, Micro Arugula, Sumac Yogurt

GF 

~ soups ~

Local Organic Carrot
and Sweet Potato Soup 16

Thai Black Rice Arancino, Coconut Gel, Chili Oil

DF V

Broxburn Red Pepper Velouté
with Prawn Fritters 17

Corn, Zucchini and Bean Fricassée

GF DF 

~ mains ~

Pan Seared Alberta Chicken Breast 33

Creamed Lemon and Pecorino Grits, Spiced Popcorn, Asparagus, Red Pepper Coulis, Black Garlic, Purple Potato Chips

GF

Suggested Wine:

*2008 Mesh, Riesling, Eden Valley, South Australia, Australia 73
2011 Paul Garaudet, Montheilie, Pinot Noir, Bourgogne, France 79*

Greens, Eggs & Ham Farm Duck Breast 39

Country Bacon Bread Pudding, Noble Meadow's Farm Goat Cheese, Apricot Chutney, Parsnip Cream, Buttered Green Beans, Port and Ginger Jus

Suggested Wine:

*2012 Cedar Creek, Pinot Noir, Okanagan Valley, British Columbia, VQA, Canada 59
2013 Felton Road, Pinot Noir, Central Otago 108*

Grilled Alberta AAA Beef Tenderloin 41

Fondant Potato, Asparagus, Red Pepper Jam, Crispy Onions, Caramelized Shallot Jus

GF

Suggested Wine:

*2013 Mission Hill Reserve, Cabernet Sauvignon, Okanagan, British Columbia, VQA, Canada 63
2012 Decoy, Cabernet Sauvignon, Sonoma County, California, USA 82*

Carmen Creek Bison Striploin 45

Local Organic Potatoes and King Oyster Mushroom Hash, Semi-Dried Tomatoes, Mushroom Chips, Pea Shoots, Dark Beer Jus

GF DF 

Suggested Wine:

*2009 Cune, Reserva, Rioja, DOC, Spain 62
2011 Château de la Gardine, Chateaufeuf du Pape, Vaucluse, France 106*

Bear and the Flower Farm
Free Range Pork Chop 34

Bourbon Raisin, Mustard and Organic Farro Risotto, Roasted Cipollini Onions, Cremini Mushrooms, Wilted Baby Spinach, Ancho-Thyme Butter

Suggested Wine:

*2012 Gray Monk, Odyssey, Merlot, Okanagan, British Columbia, VQA, Canada 59
2012 Davis Bynum, Pinot Noir, Russian River Valley, California, USA 76*

Roasted Alberta Rack of Lamb 44

Tandoori Eggplant, Local Green Beans, Radish, Pickled Squash, Tomato Coulis, Sumac Labneh

GF

Suggested Wine:

*2012 Blasted Church, Syrah, Okanagan Valley, British Columbia, VQA, Canada 61
2008 Neyers, Syrah, Sonoma Coast, California, USA 105*



Menu items marked with this symbol contain micro greens grown at The Banff Centre providing us with ingredients which are sustainable, organic, and fresh.

GF

Gluten Free

DF

Dairy Free

V

Vegan

~ from the water ~

Pan Seared Kuterra Salmon Fillet 36

Warm Local Baby Potato Salad, Avocado, Sautéed Kale,
Radish, Almond and Orange Sofrito, Summer Berry
Gastrique

GF DF 

Suggested Wine:

2011 Ferrari Carano, Sauvignon Blanc, Fumé Blanc,
Sonoma County, California, USA 49
2009 Par Emmanuelle Mellot, Pouilly-Fumé, France 70

Dill and Lemon Crusted Icelandic Cod 37

Beet Infused Organic Millet, Wild Mushroom and Truffle
Purée, Vanilla-Braised Green Onions, Candied Beets,
Pan Fried Selva Prawns with Country Bacon

GF DF 

Suggested wine:

2012 Road 13, Old Vines, Okanagan Valley BC VQA 68
2009 Paul Garaudet, White Burgundy, Meursault, France 104

~ vegetarian ~

Sherry Braised King Oyster Mushroom
and Crispy Panisse 30

Cannellini Bean and Broxburn Eggplant Tapenade, Red
Pepper, Asparagus, Apricots, Smoked Organic Carrot
Coulis, Tarragon Salt

GF DF V

Suggested Wine:

2013 See Ya Later Ranch, Gewurztraminer,
Okanagan, British Columbia, VQA, Canada 45
2009 Alphonse Mellot, La Moussiere, Sancerre, France 80

Wild Rice Risotto 30

Corn, Peas, Pickled Butternut Squash, Noble Meadow's
Farm Goat Cheese, Puffed Rice, Pea Shoots and Vanilla-
Maple Vinaigrette, Garlic Chips

GF 

Suggested Wine:

2013 Tedeschi Filadonna, Pinot Grigio, Veneto, IGT, Italy 46
2010 Pierre Morey, Chardonnay, Bourgogne, France 73



All seafood options on
this menu are recommended
by the Vancouver Aquarium
as ocean-friendly.

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



For reservations,
403.762.6300
banffcentre.ca/dining

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