

Starters

Salad of Artisan Greens with Local Lemon Ricotta **16**

Roasted Acorn Squash, Nut Brittle, Arugula Pesto,
Charred Red Onions, Pineapple Jam

GF 

Charred Selva Prawns **19**

Roasted Corn Purée, Shaved Fennel, Iceberg Lettuce,
Ginger Vinaigrette, Local Honey and Chili Foam,
Spiced Popcorn Sand

GF  

Itsumo Ahi Tuna Carpaccio **21**

Local Bacon jam, Fried Pork Skin, Compressed Daikon,
Sautéed Zucchini, Squash Purée, Northern Divine Caviar

GF DF  

Bear and The Flower Pork Belly Confit **17**

Buttermilk Waffles, Maple Butter, Pickled Local Carrots,
Cabbage and Apple Slaw, Mustard-Vanilla Bean Emulsion

GF

Smoked Elk Tartar with Dehydrated Bison **19**

Sous Vide Egg Yolk, Cranberries, Balsamic Pearls,
Pickled Beets, Nasturtium Leaves,
Meringue Crumble with Berry Salt

DF 

Soups

Beetroot Soup with Pickled Cabbage and Dill Slaw **16**

Coconut Crème Fraîche, Toasted Hazelnut,
Puffed Rice Crumble, Chili Oil

GF DF V

Cauliflower and Leek Soup **17**

Noble Meadow's Farm Goat Cheese,
Black Garlic Pesto, Fried Shallots

GF

From the Land

Grilled Alberta "AAA" Beef Tenderloin **42**

Fried Sweet Potatoes with Tarragon Salt, Local Sweet Pepper Purée, Cauliflower, Truffle Oil, Macadamia Nut and Red Wine Reduction

GF DF

Suggested Wine:

2013 Mission Hill Reserve, Cabernet Sauvignon, Okanagan Valley, British Columbia, Canada **63**
2011 Duck Horn, Cabernet Sauvignon, Napa, California, USA **147**

Bear and The Flower Pork Chop **34**

Pearl Barley Risotto with Local Organic Carrots and Kale, Apples, Caramel Roasted Cipollini Onions, Vanilla-Cinnamon Butter, Fallentimber Mead

Suggested Wine:

2012 Gray Monk, Odyssey, Merlot, Okanagan Valley, British Columbia, Canada **59**
2011 Cune, Reserva, Rioja DOC, Spain **62**

Lemon, Oregano and Garlic Braised Alberta Lamb Shank **39**

Saffron Grits, Capers, Roasted Red Peppers, Sun Dried Olives, Grilled Red Onions, Alberta Feta

GF

Suggested Wine:

2014 Laughing Stock, Syrah, Okanagan Valley, British Columbia, Canada **75**
2011 Elyse, C'est Si Bon, Blend, Napa, California, USA **105**

Greens, Eggs & Ham Duck Breast **41**

Leg Confit Bread Pudding, Tomato-Raisin Chutney, Sautéed Broccolini, Bourbon Jus



Suggested Wine:

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

Alberta Bison Tenderloin **54**

Forest Mushrooms, Caramelized Onion-Potato Hash, Broxburn Spiced Pumpkin Purée, Pickled Beets, Locally Roasted Coffee Infused Jus

GF DF

Suggested Wine:

2013 Frog's Leap, Zinfandel, Napa, California, USA **73**
2010 Castelgiocondo, Brunello di Montalcino DOCG, Italy **121**



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

From the Sea

Pan Seared Fillet of Kuterra Salmon **36**

Pistachio and Almond Dukkah Rub, Creamy Fennel and West Coast Mussels, Root Vegetable Gratin, Rum and Brandy Cranberries, Radish Salad

GF

Suggested Wine:

2011 Paul Garaudet, Monthèlie, Bourgogne, France **79**
2011 Neyers, Chardonnay, Carneros District, California, USA **86**

Garlic and Onion Crusted Icelandic Cod with Spanish Spiced Selva Prawns **37**

Preserved Lemon and Parsley Local Baby Potatoes, Tomato Confit, Olive "Dirt", Citrus Oil

GF

Suggested Wine:

2012 Domaine Lafond, Tavel, Rose, France **53**
2010 Terravista Vineyards, Figaro, Roussanne-Marsanne-Viognier, Okanagan Valley, British Columbia, Canada **60**



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

Vegetarian and Vegan

Local Ricotta Gnocchi and Crispy Panisse **30**

Wilted Zucchini, Kale, Pea Shoots, Tomato Confit, Berry and Fennel Compote, Puffed Wild Rice

GF

Suggested Wine:

2014 Blasted Church, Hatfield's Fuse, Okanagan Valley, British Columbia, Canada **54**
2013 Chateau La Garde Blanc, Pessac-Léognan, Bordeaux, France **98**

Thai Black Rice and Fried Tofu **30**

Ginger-Coconut Gel, Lemongrass Syrup, Radish, Green Onions, Pickled Vegetable Salad, Rice Cracker

GF DF V

Suggested Wine:

2013 Wild Goose, Riesling, Okanagan Valley, British Columbia, Canada **51**
2008 Mesh, Riesling, Eden Valley, South Australia, Australia **73**



10.17.16

For reservations, 403.762.6300
banffcentre.ca/dining