

THREE RAVENS



ABA WATH TECH. OKI. GWANISTŁI NANIYA. BIENVENUE. WELCOME.

Welcome to Three Ravens.

Inspired by the sweeping vistas and spectacular peaks of our home on Treaty 7 Territory in Canada's first national park, we are proud to offer locally sourced and environmentally sustainable meals infused with creativity.

Much of the food served at Banff Centre for Arts and Creativity comes from farm partners in Alberta and neighbouring provinces. We grow our own micro-greens and herbs on campus to bring exceptional freshness to your dining experience. All of our seafood is Ocean Wise™ – it's Vancouver Aquarium's assurance of an ocean-friendly seafood choice. This freshness is infused in a diversity of dishes catering to all dietary preferences. All of this, paired with inspiration from our creative community, forms the backbone of Executive Chef Sébastien Tessier's culinary practice.

Thank you for choosing Three Ravens. Proceeds from food and beverage sales help to support artists at Banff Centre.

Enjoy!

GF Gluten Free **DF** Dairy Free **NF** Nut Free **VE** Vegan



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.

STARTERS

Alberta Game Tartar with Dehydrated Bison **22**

Oyster Mushrooms from Gruger Family Fungi, Bone Marrow Aioli, Sous Vide Egg Yolk, Beef Tendon Cracker, House Mustard, Saskatoon Berry Pearls, Puffed Rice

GF DF NF

B.C. Octopus Carpaccio, Marinated Clams and Fried Humboldt Squid **20**

Caramel Kohlrabi from Sundog Organic Farm, Braised Local Red Cabbage, Pickled Caulilini, Cranberry Paint, Northern Divine Caviar, Organic Yogurt with Olives from Vital Green Farms

GF NF

Salad of Local Greens and Watercress **18**

Roasted Parsnips from Lunds Organic Farm, B.C. Organic Apples, Alberta Garlic Purée, Grizzly Gouda, Pickled Grapes, House Made Breadstick, Big Rock Cider Emulsion, Sunflower Seed Brittle

NF

SOUPS

Local Sunchoke and Chestnut Soup **19**

Chanterelle Mushrooms, Pickled Black Trumpet Mushrooms, Cashew Paste, Smoked Organic Goat Cheese from Fairwinds Farm, Truffle Emulsion, Banff Centre Grown Micro Arugula

GF

Blackened Deepwater Farms Barramundi and Cured Alberta Trout **21**

Pickled Beets from Poplar Bluff Organics, Black Sesame Paste, Rainbow Radish, Wasabi Semifreddo, Cilantro, Thai Basil, Black Rice Noodle, Candied Peanut Salad

GF

Braised Elk Terrine with Crispy Alberta Lamb Sweetbreads **20**

Broxburn Red Onion Jam, Quail Eggs, Cornichons, Haskap Berries Infused with Wild Life Distillery Alberta Botanical Gin, Citrus Organic Crème Fraîche from Vital Green Farms, Pistachio Lavash

FROM THE LAND

Grilled Alberta Angus Reserve Beef Tenderloin **48**

Three Ravens Spice Rub, Wagyu Beef Cheek Ragoût, Yorkshire Pudding, Horseradish Organic Sour Cream from Vital Green Farms, Buttered Broccolini, Mustard Seed Jus

NF

Grilled 16oz Pork Chop from Bear and the Flower Farm **39**

Dauphine Potatoes, B.C. Organic Apple Butter, Braised Fennel, Local Red Cabbage Slaw, Organic Beetroot Japanese Mayo, Mustard Seed-Maple Syrup

NF

Oven Roasted Organic B.C. Chicken Breast **37**

Twice Cooked Pork Belly from Bear and the Flower Farm, Caramelized Shitake Mushrooms, Ginger Glazed Caulilini, Miso-Organic Farrow Risotto, Broxburn Red Pepper Preserve, Tempura Crumble, Black Sesame Paste

DF NF

Roasted Elk Rack **52**

Curried Chickpea Ragoût, Tahini Paste, Haloumi Cheese, Grilled Eggplants from Mans Organics, Local Kale, Dried Olives, Local Tomato Emulsion, Lemon Oil

GF NF

Braised Alberta Lamb Shank with B.C. Cherries **40**

Valbella Beef Bacon, Creamed Yellow Corn Grits, White Bean Stew, Local Feta Cheese, Fennel, Pea Shoots, Sundried Cherries and Arugula Salad

GF NF

Seared Alberta Bison Tenderloin **58**

Yam Hash with Bacon from Bear and the Flower Farm, Wilted Local Swiss Chard, Black Truffle Marinated Portabella Mushrooms, Spiced Raspberry Jus

GF DF NF

FROM THE WATER

Lemongrass Glazed Lois Lake Steelhead Trout **37**

Lakeland Wild Rice, Charred Romanesco and Pineapple Fried Rice, Broxburn Pumpkin and Coconut Velouté, Thai basil, Plantain Chips, Macadamia Nuts, Peas Shoots

GF DF

Pan Seared B.C. Sablefish **46**

Vanilla Leeks and Brussel Sprouts, Local Baby Potato, Cauliflower Cream, Pickled Trumpet Mushrooms

GF NF

FROM THE GARDEN

Organic Alberta Red Fife Saffron Pappardelle **32**

Maple-Roasted Local Squash, Cipollini Onion Confit, Green Olive Tapenade, Alberta Basil and Pumpkin Seed Pesto, Orange Reduction, Organic Goat Cheese Snow from Fairwinds Farm, Tomato Emulsion

NF

Chantelle Mushroom Risotto with Lakeland Wild Rice **32**

Grilled Eggplants from Mans Organics, Marinated Tofu, Soy-Almond Cream, Purple Yam Purée, Rainbow Radish and Pea Shoot Salad, Lavender Oil

GF DF VE

ISNIYÉS. IKSOKA'PII. SIYISGAAS. MERCİ. THANK YOU.

Proceeds from your visit help support the creative potential of artists.

As Canada's leading post-graduate arts institution, Banff Centre for Arts and Creativity offers intensive training and career development programs for emerging and established artists across all artistic disciplines. As a champion of arts and creativity, Banff Centre also has an extensive leadership offering in the cultural, Indigenous, corporate, and environmental sectors.

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