

Tastings

Three Ravens Fondue Experience

Blend of Gruyère, Emmental and Appenzeller cheeses served with Vegetables, French Baguette and Steamed Potatoes.

Garnish your fondue in one of the following styles:

Traditional (nutmeg & black pepper) **39**

Roasted Garlic **39**

Wild Mushroom and Black Truffles **42**

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 



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.

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

Canadian Artisan Cheese Plate For One **19** or For Two **29**

Selection of Canadian Cheeses, Dried Fruit Chutney,
Sliced Pretzel Roll, Herbed Lavosh and Pecan Crostini



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

10.17.16

For reservations, 403.762.6300
banffcentre.ca/dining