Three Ravens

Restaurant &
Wine Bar

The Banff Centre
inspiring **creativity**

dinner menu

starters

Salad of Artisan Greens **15**

Alberta Feta Cheese, Local Organic Honey, Macadamia Crumble, Fresh Berries, Orange-Tarragon Vinaigrette

Three Ravens Caesar Salad **15**

Baby Romaine, Quail Egg, Black Olive Tapenade, Oven-Dried Grape Tomatoes, Asiago Slivers, Lemon-Caper Emulsion

Salad of Fresh Arugula and Baby Spinach **17**

Valbella Prosciutto, Aged Sylvan Star Gouda Shavings, Roasted Cashews, Raspberry Vinaigrette

A Tasting of Local and Organic Heirloom Tomatoes **16**

Raw, Confit and Chilled Consommé, with Mint, House Made Lemon-Ricotta, Watermelon, Vincotto Pearls

Arctic Char Three Ways **17**

Hickory-Smoked and Herbed Goat Cheese, Candied, Dill Pâté
Mango, Papaya, and Avocado

Scallops Poached in Kaffir Lime Leaf Infused Coconut Milk **17**

Caramelized Orange Jam, Peanut Brittle, Red Chili Oil, Cucumber Pearls and Fresh Cilantro

Game Terrine with Local Westphalia Ham **16**

Wild Mushrooms, Micro Greens, Grainy Mustard and Organic Canola Vinaigrette, Crostini, Rabbit Consommé Jelly

soups

Curried Corn Velouté with B.C. Dungeness Crab **15**

Lemon-Yogurt Drizzle, Purple Potatoes and Chive Oil

White Asparagus Velouté with Green Asparagus Spears **15**

Parmesan-Hazelnut Coulis, Black Trumpet Mushroom Drizzle

mains

Grilled Alberta Beef Tenderloin **38**

Kingsberg Cheese and Ham Potato Cakes, Roasted Shallot Purée
Bordelaise

Alberta Free Range Bison Two Ways **39**

Sun-Dried Blueberry Rubbed Striploin, Smoked Rib, Roasted Local Purple Potatoes
Madeira Wine Reduction

Fennel and Rosemary Crusted Alberta Lamb Rack **38**

Mascarpone Polenta, Broccolini and Baby Carrots
Roasted Garlic and Double-Smoked Bacon Jus

Red Wine Braised Rabbit **32**

Fingerling Potatoes, Pearl Onions, Wild Mushrooms, Celery Root Purée
Parsley and Carrot Coulis

Truffle-Honey Glazed Local Duck Breast **36**

Braised Beluga Lentils and Duck Confit, Seasonal Vegetables
Rye Jus

Poached Free Range Chicken Breast **32**

Stuffed with Morel and Pine Nuts, Amaranth and Black Quinoa, Carrot Purée, Sweet Peas
Thyme and Foie Gras Jus

from the water

Lemon Crusted B.C. Halibut Filet **36**

Olive Oil Mashed Local Potatoes, Sautéed Beets
Manila Clam Cream, and Basil Pistou

Pan Seared Steelhead Trout Filet **34**

Saffron Risotto, Shaved Fennel Salad, Tomato and Cardamom Broth

Miso Glazed Sablefish **39**

Basmati Rice, Baby Bok Choy, Sweet Peppers
Wasabi Drizzle and Carrot-Ginger Emulsion

vegetarian

Yellow and Green Zucchini Rolls **29**

Cannellini Bean Purée, Wilted Spinach, Pine Nuts, Pecorino Cheese Slivers Eggplant Bolognese

Yukon Gold Potato Gnocchi with Watercress Pesto **29**

Stewed Yellow Tomatoes, Asparagus Spears, Toasted Cashews, Black Garlic Purée

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

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

Ocean Wise. All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.

04-12