



Three Ravens

Restaurant &
Wine Bar

dinner menu

starters

Artisan Mixed Greens 15

Roasted Golden Beets, Red Beet Emulsion, Gorgonzola, Shaved Hazelnuts, Orange-Tarragon Vinaigrette

Three Ravens Caesar Salad 16

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



Arctic Char Three Ways 17

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



Steamed Mussels 15

*Chorizo, White Wine, Leek and Smoked Tomato Nage
Herbed Ciabatta Crouton*



Pan Seared Qualicum Bay Scallops 17

Beluga Lentil Ragoût, Tomato Fondue, Lemongrass Emulsion

Veal Tasting 16

Braised Cheek, Sweetbread and Wild Mushroom Blanquette, Soft Polenta, Red Wine Jus

soups



Curried Butternut Squash Velouté 12

Dungeness Crab, Spiced Yogurt, Pumpkin Seed Pistou



Corn and Clam Chowder 15

Chanterelle Mushrooms, Pancetta, Local Potatoes, Chili Oil

Rabbit Consommé 14

Porcini and Black Trumpet Mushroom Crêpes, Carrot and Turnip Pearls

mains

Grilled Alberta Beef Tenderloin 37

*Gruyère and Ham Potato Cakes, Baby Carrots, Green Beans, Roasted Shallot Purée
Bordelaise Sauce*

Carmen Creek Bison Two Ways 39

*Roasted Rib Eye with Sun-Dried Blueberry Rub, Smoked Calotte, Poplar Bluff Farm Mashed Potatoes
Madeira Reduction*

Braised Alberta Lamb Shank 36

*Mascarpone Polenta, Ratatouille
Pearl Onion and Double-Smoked Bacon Jus*

Red Wine Braised Rabbit 32

*Confit Fingerling Potatoes, Cippolini Onions, Roasted Carrots, Celery Root Purée
Parsley Coulis*

Pomegranate Glazed Local Free Range Duck Breast 35

*Amaranth, Quinoa and Wild Rice Risotto, Sun-Dried Cranberries, Winter Vegetable Macédoine
Rye and Walnut Sauce*

Poached Free Range Chicken Breast 32

*Stuffed with Spinach and Leg Confit, Sweet Potato Purée, Creamy Savoy Cabbage
Thyme and Foie Gras Jus*

from the water



Maple Glazed Smoked Sablefish 39

*Parsnip Mashed Potatoes, Broccolini, Sautéed Beets
Manila Clam Cream, Carrot-Ginger Emulsion*



Seared Steelhead Trout Filet 34

Black Thai Rice, Saffron-Cardamom Stewed Tomatoes

vegetarian

Biryani Spiced Rice Cakes 28


Curried Spinach and Lentil Ragoût, Apple Raitha, Mustard Eggplant

Quinoa, Wild Rice, and Buckwheat Risotto 29

Cannellini Beans and Winter Vegetables, Sautéed Wild Mushrooms, Pine Nuts, Pecorino Slivers

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.

