

## Valentine's Day Menu

### Soups and Salads

**Pumpkin and Thai Aromatics | 13**

With elk pastrami, wontons and blush wine gelée

**Confit of Duck Crépinette | 14**

Wild game consommé, julienne of vegetables, micro flowers

**Roasted Beet Salad | 13**

Served with a goat cheese croquette, caramelized onion vinaigrette and spiced arugula

**Warm Crab and Smoked Salmon Tartar Duo | 14**

With soy braised daikon, cracked pepper lavash and pickled red onions

### Appetizers

**Pan-Seared Sea Scallops | 15**

With blood orange crème and sunchoke purée

**Wild Mushroom Tartan | 13**

With braised baby leeks and red wine shallot emulsion

**Venison Carpaccio | 15**

Served with lemon greens, crispy capers, roasted red pepper aioli and minted crouton

**Bison Medallion | 17**

Braised cavatelli, grilled artichokes, apple and cinnamon gastrique

#### ***Our Philosophy:***

*At the Bow Valley Ranche we strive for culinary excellence by paying close attention to the source and quality of our ingredients. We create a dining experience like no other by using in-season, locally-grown ingredients, including organic, sustainable meat, game, poultry, vegetables and ocean friendly seafood. We are passionate about and committed to creating delicious and locally inspired choices for our guests. Creating and nurturing relationships with responsible, ethical producers such as Heritage Market Gardens in Vulcan or Heritage Angus in Camrose allows us to be confident in the provenance of the food we provide.*

## Entrées

### **Chateaubriand for 2 | 90**

Served with foie gras béarnaise, twice-cooked potato,  
Chef's vegetable blend, side of bone marrow glacé

### **Chestnut Game Hen Ballantine | 41**

Savoury bread pudding, natural pan jus, maple and dill glazed vegetables

### **Sous-Vide Rack of Lamb | 43**

Mustard-crusted with potato and celeriac parmesan pavé  
and braised greens with double-smoked bacon

### **Trio of Monkfish | 39**

Olive oil-poached with tarragon pea purée, pan-seared with tomato risotto,  
sous-vide with spiced corn nage, served with julienne of vegetables

### **Creamy Herb Polenta | 29**

With ragout of wild mushrooms, hazelnuts and fig on a bed of  
tuxedo lentils with a sweet potato cake

## Desserts

### **Chocolate Mousse Red Velvet Cheesecake | 11**

With basil strawberry compote

### **Warm Apple Cider Soup | 11**

With crispy apple turnovers and candied walnut with vanilla anglaise buttermilk

### **Chocolate Heart for 2 | 18**

Filled with cherry cream, passion fruit coulis, meringue, caramel cage, truffles

### **Beignet Trio Explosion | 11**

Strawberry shortcake, crème brûlée, cinnamon heart beignets  
with house-made caramel sauce and mint fluid gel