

Sunwapta Falls 2009 Late Summer Menu

Starters

Field Greens \$8

Fresh Blue Berries, Spiced Sunflower Seeds, and Citrus Vinaigrette

Spinach Salad \$9

Spanish Olive Oil, Sherry Balsamic Reduction, Fresh Strawberries and Cracked Pepper

Waldorf Salad \$9

*Mix of Granny Smith Apple, Celery, and Walnuts Tossed in a Light House Dressing
With Crustinis and Crispy Prosciutto*

Rocky Mountain Fish Chowder \$10

Ruby Red Trout, White Fish,, Creamer Potatoes, Sweet Peas and Corn with Lemon and Cream

Butternut Squash Soup \$10

Homemade Butternut Squash soup with house made crème fraiche and rosemary

Warm Mushroom and Onion Tartlet \$11

*Warm Tartlet Filled with Caramelized Onions and Mushrooms in a Creamy Béchamel, Topped
with Buffalo Mozzarella*

Phyllo Pockets \$11

Delicate pocket of Phyllo Filled with Goat Cheese, Grilled Apple and Roasted Red Peppers

Elk Carpaccio \$16

Juniper and Blended Pepper Corn Crusted Elk

Buffalo Tenderloin Tornadoes \$16

Served Just Warm with Compound Stilton Butter

Mains

Fresh Alberta Ruby Trout \$28

Pan Seared and Served with Double Smoked Bacon and a Maple Glaze, Baby Carrots, Green Beans and a Medley of Wheat Berry, Spinach and Tomato Pasta with Long Grain Rice

Alberta White Fish \$28

Pan seared in Brown Butter and Served with a Berry Salsa, with Baby Carrot, Swiss Chard and Barley Risotto

Oven Roasted Free Range Chicken \$30

With a Chanterelle Mushroom Cream Sauce, Roasted Acorn Squash Stuffed with Barley Risotto, Baby Carrots and Green Beans

Boar Chop \$30

Grilled Granny Smith Apples and Camembert Cheese, and a Caramelized Garlic Sauce Served with a Medley of Whole Grain Brown Rice, Black Barley and Daikon Radish Seeds

Alberta Rabbit Pot Pie \$33

A Hearty Rabbit Stew Served with a Light and Flaky Puff Pastry, Served with Sautéed Swiss Chard and Baby Carrots

Caramelized Pear Beggars Purse \$26

Puff Pastry Stuffed with Caramelized Onions, Pears and Zucchini with Alberta Goat Cheese, Served with Barley Risotto, Baby Carrots and Green Beans

AAA Alberta NY Steak \$36

Topped with a Saskatoon Port Sauce, Roasted Creamer Potatoes, Baby Carrots and Sautéed Swiss Chard

Cherry Braised Short Ribs \$32

Slow Braised Short Ribs in a Cherry and Ale Au Jus, Served with Roasted Creamer Potatoes, Baby Carrots and Greens Beans

Alberta Venison Tenderloin \$40

Served with a Red Currant Demi, Croquette Potatoes, Grilled Acorn Squash and Green Beans