

OPEN RANGE

VALENTINES MENU 2012

3 courses \$58 4 courses \$67

appetizer

buffalo bresaola with baked fontina and olive tapenade

or

crispy calamari with citrus pistou and lemon caper aioli

or

escargot and wild mushrooms with roasted garlic,
chives and pinenuts

or

corn and roasted jalapeno fritters with tomatillo
buckwheat honey dip

soup or salad

roasted butternut squash bisque with smoked
red pepper olive tapenade

or

romaine and baby red oakleaf with chipotle garlic
dressing, corn bread croutons and parmesan

or

organic field greens with poached pears, crumbled
bleu cheese and spiced pecans

main

Alberta prime rib with truffle gravy, roasted baby potatoes

or

blackened New York striploin with rocky mountain
chimichurri, roasted baby potatoes

or

wild sockeye salmon with crab, asparagus
and fresh tarragon bearnaise

or

organic chicken breast with cranberry
chipotle glaze, wild rice and barley pilaf

or

Noble Farms duck breast with Riesling
poached apples, and hard cider glaze

dessert

warm gingerbread with stewed pears, salt caramel
and cinnamon ice cream

or

flourless chocolate shortcake with lavender poached pear and
dark chocolate ice cream

or

citrus crème brulee with blood orange compote
and pumpkin seed biscotti