



2007 Menus

South Region

360 Inspired Cuisine, 100 – 5 ST S, Lethbridge, 403-329-3609

- ✦ *Baby potato salad with candied smoked trout.*
 - ♦ *Grainy mustard vinaigrette and roasted corn*
 - ♦ *Featured producers: Cunningham's' Scotch Cold Smoking, Little Potato Company, Taber corn*
 - ✦ *Smoked Bison strip loin with whiskey peppercorn sauce.*
 - ♦ *Air dried bison, Gouda, and Yukon gold potato gratin and locally grown vegetables*
 - ♦ *Featured producers: Windy Ridge Exotic Meat Company, Clover Leaf Cheese*
 - ✦ *Flax seed crusted lamb sirloin with onion garlic jam*
 - ♦ *Black currant goat cheese strudel, rosemary jus, and locally grown vegetables*
 - ♦ *Featured producers: Ewe-Nique Farms, Fairwinds Farm, Broxburn Vegetables, Zinter Brown Taste Treats Inc*
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Bistro Provence, 52 North Railway ST, Okotoks, 403-938-2224

Start

- ✦ *Tomato veloute with pesto & roasted seed*
- ✦ *Warm chicken breast roulade stuffed with boursin cheese served on a spring mix salad*

Main

- ✦ *Pan fried tender ostrich, served with butternut squash mashed potatoes & veggies*
- ✦ *Pan rried Artic char filet served with potato lasagne, smoked tomato sauce & veggies*

Dessert

- ✦ *Goat cheese cake and beet sorbet*
 - ✦ *Saskatoon berries millefeuille*
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Broxburn Café, Broxburn Road South, RR8-S26-C19, Lethbridge, 403-327-0909

Appetizers and Soups

- ✦ *Red pepper cream soup*
 - ♦ *Bell peppers roasted until tender then blended with our own fresh herbs and organic spices garnished with a sweet chili sour cream.*
- ✦ *Roasted tomato soup*
 - ♦ *Made with vine ripened tomatoes, fresh basil*

Salads

- ✦ *Broxburn garden salad*
 - ♦ *Fresh picked lettuce and assorted seasonal vegetables house dressing*
- ✦ *Caesar coleslaw*
 - ♦ *Coleslaw with our fresh broccoli and our own caesar dressing*



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Broxburn Café, Continued...

🍴 *Tomato and feta cheese*

- ♦ *Vine botthouse tomatoes in smoked vinaigrette*

🍴 *Marinated pepper salad*

- ♦ *Bell peppers, tomatoes and cucumbers*

Sandwiches and wraps - all sandwiches are served on our fresh bread & your choice of soup or garden salad

🍴 *Tomato cucumber & avocado*

- ♦ *With lettuce, onions & a roasted garlic spread*

🍴 *Sirloin steak sandwich*

- ♦ *With sautéed mushrooms and garlic bread*

🍴 *Bacon lettuce & tomato wrap*

- ♦ *Crispy bacon, vine ripened tomatoes, fresh lettuce, with sweet bell peppers*

🍴 *Baked wrap with steak and vegetables*

- ♦ *Spice rubbed Sirloin steak strips with vegetables baked in a herb tortilla and a basil mayonnaise on the side*

🍴 *Spice rubbed Sirloin steak with apple BBQ sauce*

- ♦ *With your choice of garden salad or side soup*

Pie

🍴 *Slices of pie and whole pies available ~ choices change daily*

Country Encounters at the Crowsnest Centre, 7701 – 17 AVE, Coleman, 403-563-5299

🍴 *Garden fresh vegetables tempura*

🍴 *Alberta smoked trout served with wasabi mayo*

🍴 *Fresh roasted taber corn & red pepper chowder served with homemade multi grain breads*

🍴 *Mix field greens with local berries, and a mountain honey lemon dressing*

🍴 *Alberta bison & barley cabbage rolls*

🍴 *Hutterite chicken stuffed with local gouda & leek*

🍴 *Back country hunter sausage braised in Alberta ale with onions & Lost Creek Morels*

🍴 *Canadian maple mousse Saskatoon coulie*

Divine, 42 McRae ST, Okotoks, 403-938-0000

Lunch

🍴 *Windyridge bison and bacon burger topped with melted Sylvan Star aged gouda, Paradisehill Farm tomato and fresh lettuce on a Ross's bakery kaiser bun*

Dinner

🍴 *Roasted loin of Driview Farms, Alberta lamb served with braised white beans, tender root vegetables and basil olive oil*



2007 Menus

Divine, Continued...

Dessert

- ✦ *Roasted Poplar Bluff Sugar Pumpkin and Pecan Pie, served with Evelyn's Memory Lane Madagascar Triple infused vanilla ice cream and Choke Cherry syrup*
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Johnny's Restaurant, 225 - 24 ST, Fort MacLeod, 403-553-3939

- ✦ *Charbroil Alberta Ribeye beef steak*
 - ♦ *Green peppercorn and marsala wine served with fettuccine alfredo*
 - ✦ *Alberta pork chops thin sliced*
 - ♦ *Peking style hot and sour sauce, served on bed of wings shanghai noodles.*
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Michelle's Memorable Meals, 230-12A ST N, Lethbridge, 403-328-9388

- ✦ *Roast Beef Dinner*
 - ♦ *Grade A or better Alberta Roast Beef from local Butcher Ben's Meats, mashed potatoes and garden vegetables, grown by Milford Colony; served with homemade gravy, bun and soup.*
 - ✦ *Loaded Beef Dip*
 - ♦ *Grade A or better Alberta Roast Beef from local Butcher Ben's Meats, served on a Kaiser bun baked by Lakeview Bakery, au jus, homemade french fries and soup*
 - ✦ *Michelle's Loaded Burger*
 - ♦ *Grade A or better Alberta Roast Beef from local Butcher Ben's Meats, served on a Kaiser bun baked by Lakeview Bakery, with mushrooms, bacon, cheddar cheese and homemade french fries.*
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The Bavarian Inn Restaurant, 75 White AVE, Bragg Creek, 403-949-3611

Appetizers

- ✦ *Cunningham's scotch cold smoked rainbow trout*
 - ♦ *Thinly sliced, garnished with burgundy poached pear, horseradish, eggs and capers, with toasted rustic sourdough bakery rye bread*
- ✦ *Hotchkiss tomato and basil salad*
 - ♦ *With onions, balsamico vinegar and extra virgin olive oil*

Entrées

- ✦ *Elbow falls wapiti elk medallions, with chanterelles in cream*
 - ✦ *Olson's high country buffalo tenderloin, topped with sautéed chanterelles, drizzled with white truffle oil*
 - ✦ *Sunterra alberta lamb shank*
 - ♦ *Braised in a hungarian paprika sauce with root vegetable and roasted broxburn peppers and Olds barley risotto,*
 - ✦ *Olson's high country buffalo rouladen seasoned with grainy mustard, stuffed with paolini's double smoked bacon, pickles and onions, braised in a burgundy sauce, with sautéed mushrooms*
 - ✦ *This is just a sampling of the regional fare offered year-round at the Bavarian Inn restaurant.*
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2007 Menus

The Zucchini Blossom Market & Café, 62 - 3 Street NE Riverside, Medicine Hat, 403-526-1630

❧ *Granola and Yoghurt Parfait*

- ◆ *Made with our signature granola and Bles-Wold Dairy yoghurt it makes a delicious and healthy breakfast treat*

❧ *Fall Harvest Borscht with Dilly Sour Cream*

- ◆ *With beets from the Weaver's Farm in Tilly, onions and cabbage from Eldorado Farms in Redcliff and sour cream from Bles-Wold Dairy in Lacombe this soup celebrate the Alberta harvest.*

❧ *Chocolate Florentine and Vanilla Ice Cream Sandwich*

- ◆ *Chocolate Florentines from the Redcliff Bakery and Cochrane's own MacKay's Ice Cream combine in this decadent ice cream treat – a Zucchini Blossom frozen first!*
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