



## Burrowing Owl Wine Dinner

### Course I

#### Scallop Ceviche

Kale Frisée Salad, Yuzu Vinaigrette

Burrowing Owl – Sauvignon Blanc

### Course II

#### B.C. Prawn Tempura

Ikura, Kohlrabi Remoulade, Citrus Yogurt

Burrowing Owl - Chardonnay

### Course III

#### Lamb Ravioli

Braised Lamb Shank Ravioli, Parsley Butter

Burrowing Owl – Merlot

### Course IV

#### Rabbit Roulade

Prosciutto Wrapped Rabbit Roulade, Mushroom Fricassee, Pan Jus

Burrowing Owl - Syrah

### Course IV

#### Roasted Elk Striploin

Potato Pave, Broccolini, Black Garlic-Cognac Sauce

Burrowing Owl – Meritage

Cheese Board Finale

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### Our Philosophy

At the Bow Valley Ranche Restaurant 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, fish, poultry, vegetables and grains. 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 Carmen Creek Gourmet Bison, Sungold Specialty Meats or 4K Farms—all within Alberta—allows us to be confident in the provenance of the food we provide.