



Banff Craft Beer Dinner

DISCOVER OUR CHEF'S CREATIONS WITH THE BEERS FROM INNER CITY BREWERY.
EXPERIENCE A GUIDED DINNER PAIRING WITH THE BEER MAKING EXPERTS

WELCOME

Amuse-bouche

Paired with 4oz welcome beer COLOUR THE CITY – KETTLE SOUR

TO START

Beer Drinker's Platter

Garlic and herbs focaccia bread, prosciutto, brie cheese, smoked olives, pickles and dry fruit

Paired with 4oz HUB AND SPOKE – VIENNA LAGER

FIRST COURSE

Fish and Chorizo Tacos

Refried beans, watermelon radish, beer battered fish, guacamole, mango salsa, chorizo
and sour cream on a flour tortilla

Paired with 4oz BRIDGELANDIA – HOPPY BLONDE ALE

ENTRÉE

Karubi Ribs

Pork ribs tossed on Saskatoon berry glaze with braised purple cabbage, Cajun fries
and root beer cipollini onion

Paired with a 4oz TROLLS TOLL BRIDGE - BOCK

TO FINISH

Warm Chocolate, Stout and Prune Pudding

Paired with a 4oz VICTORIA PARK – PORTER



BANFF ROCKY
MOUNTAIN RESORT

\$60 PER PERSON

Tax & Gratuity included



Dinner reservations must be booked and prepaid in advance. No Minors, ID required.
Please contact the Banff Rocky Mountain Resort at 1 (403) 762-5531

This feature menu is available from 6.00pm on **Saturday December 11, 2021**
Hosted by Alpha Bistro, in the Timber Wolf Room, located at Banff Rocky Mountain Resort