

Mothers Day Dinner Menu

4-Course Chef's Tasting Menu

Appetizers

Sprouted Lentils

Du Puy | Hazelnut | Ajoblanco

Buffalo Mozzarella

Basil | Cherry Tomatoes | Chervil

Main Course

Sablefish

Chicken Skin | Smoked Olives | Pearl Onions

or

Alberta Beef Tenderloin

Huckleberries | Broccolini | Port Wine Jus

or

Marinated Mushrooms

Maitake | Granola | Chive Emulsion

Dessert

Violette

Pistachio | Blackberry | Opalys

160

Wine Pairing

Additional \$160 | 2oz Per Course

Premium Coravin Selection Available By The oz

Eden

AT RIMROCK BANFF

This Mother's Day, we celebrate the women who shaped our lives with an experience as memorable as they are. Eden has long been a place for life's most meaningful moments, and today is no exception.

Enjoy a specially curated four-course menu, crafted with love, elegance, and gratitude.

*Thank you for making Eden part of your family's story.
Let this be a Mother's Day to remember.*

Enhancements

Enhancements To Enrich Your Experience

Divine Caviar

12gr Organic Caviar From British Colombia
110

Rougie Foie Gras

Pan Seared Foie Gras From Quebec
35

Black Truffles

Seasonal From Italy
36

Lobster Claw and Tail

Sourced From Prince Edward Island
60

A5 Wagyu

90gr From Kagoshima, Japan
120