

*THE BIG  
TASTE  
CALGARY  
March 2 – 12, 2012*



*THE DEANE HOUSE RESTAURANT*

*Appetizer*

*Seared Sea Scallops  
On Sautéed Spinach and Ancient Grain Cake  
With Grapefruit Emulsion*

*Mains*

*Braised Alberta Beef Short Ribs  
With Organic Carrots and Parsnip Puree*

*Wine Pairing: Peller Estates Merlot  
\$6.75 per 5oz glass*

*Or*

*Apple Wood Smoked Supreme of Chicken  
With Apple, Arugula and Poached Celeriac  
Blackberry Coulis*

*Wine Pairing: Peller Estates Chardonnay  
\$6.75 per 5oz glass*

*Dessert*

*Chocolate and Cherry Mousse Cake  
With Sour Cherry Compote and Organic Whipped Cream*

*\$25.00 per person  
Price does not include GST or Gratuity*

*Reservations not required but suggested  
806-9<sup>th</sup> Avenue SE  
403-269-7747*

*The Deane House is Open Tuesday – Friday from 11:00 am – 3:00 pm Saturday and Sunday from 9:00 am – 2:00 pm*