



ROCKY MOUNTAINEER®

All aboard amazing



Culinary Story

Internationally trained Executive Chefs, Jean Pierre Guerin and Frédéric Couton, bring their expertise and training from Michelin starred restaurants and five-star hotels around the globe to showcase innovative menu creations that celebrate the distinctive flavours of the Pacific Northwest and Western Canada.

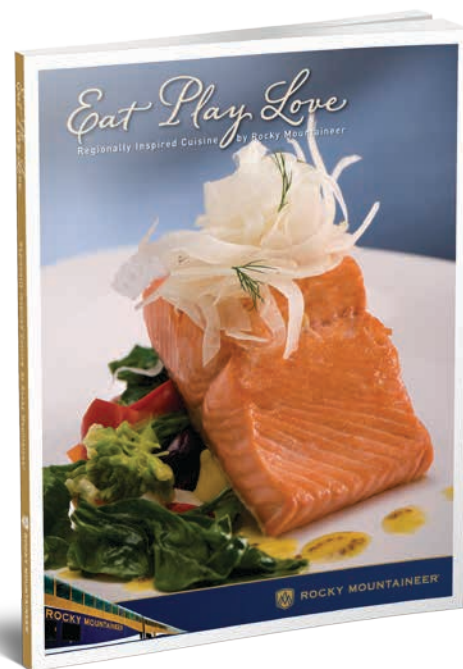
Guests travelling in SilverLeaf Service enjoy their meals at their seats as they take in the view through oversized windows. In the bi-level dome cars of GoldLeaf Service, guests are invited downstairs to the elegant dining room for breakfast and lunch, where they enjoy freshly prepared meals. Served alongside award-winning BC wines and locally brewed beers, Rocky Mountaineer's meals are truly luxurious.

The dining experience goes beyond the main meals, starting when you enter the train in the morning and smell the freshly baked cinnamon scones, which are served with fresh jam and hot tea and coffee. Gourmet snacks, such as delicious baked cookies and a locally sourced wine and cheese service, are offered throughout the journey to add to the overall culinary experience.

Over 80 chefs work together to prepare exquisitely plated three-course meals onboard. The rolling restaurants provide a unique working environment fully equipped with custom-made stainless steel galleys and all the essentials the culinary team needs to create an exceptional culinary experience for guests from around the world.

Rocky Mountaineer's GoldLeaf Service cuisine has been featured by numerous media outlets, including *The Globe and Mail* (CAN), *Simply Ming* on PBS (US), *The Living Room on Network Ten* (AUS), and *The Telegraph* (UK).

The *Eat Play Love: Regionally Inspired Cuisine by Rocky Mountaineer* cookbook was published in 2013. It features the delectable onboard cuisine and highlights regional ingredients. It's a perfect memento for guests wanting to share Rocky Mountaineer's culinary experience with their loved ones.





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Maple-Cured Wild BC Coho Salmon

Accented with a red cedar emulsion and fresh seasonal vegetables



Coho Salmon

Portion salmon into 8 equal pieces (2 per person). Crush the maple sugar and mix in with the salt. Coat the salmon fillets with the mixture and let cure for up to 4 hours.

Remove salmon fillets from the cure, discarding the excess salt and sugar. Place fillets on an olive oil-greased baking sheet and cook at 240°C / 475°F for up to 10 minutes until salmon juices have started to caramelize. Remove from heat.

Red Cedar Emulsion

Mix the mustard with vinegar, salt, and pepper. Transfer to a high-speed blender, add in the olive oil and red cedar jelly and blend on a medium to high speed. Check the seasoning and use immediately.

Plating

Place the cooked salmon fillets in the centre of the plate. Drizzle with red cedar emulsion. Serve with fresh seasonal vegetables, market wild mushrooms, and your favourite rice or potato dish.

Serves 4

Coho Salmon

900 g	32 oz	coho salmon fillets
170 g	¾ cup	maple sugar chunks
30 g	2 Tbsp	sea salt, coarse
30 ml	2 Tbsp	extra virgin olive oil

Red Cedar Emulsion

14 g	1 Tbsp	Dijon mustard
30 ml	2 Tbsp	xérès vinegar
40 ml	3 Tbsp	extra virgin olive oil
60 g	¼ cup	red cedar jelly (available in fine food stores)
to taste		salt
to taste		pepper

Nothing says “West Coast British Columbia” like a maple-cured cedar-flavoured salmon. Onboard, the sweet and smoky flavours are complemented by the majestic views all around.

