Travel Ideas

Five Star Dining On The Rails

(NAPSA)—A feast for the eyes and an eye-opening experience for the palate await travelers onboard the Rocky Mountaineer. With an accomplished 'dream team' of five world-renowned chefs, dining onboard the Rocky Mountaineer is truly an experience like no other.

Onboard Rocky Mountaineer's GoldLeaf Service, guests travel through the breathtaking scenery of British Columbia and Alberta through the majestic Canadian Rockies, surrounded by comfort and elegance. The bi-level, glass domed coach offers panoramic views from the upper level and an intimate dining room with crisp white linens, gleaming silverware and fresh-cut flowers on the main level. Travelers are treated to outstanding three-course, à la carte meals, made with the finest and freshest ingredients from two of Canada's most bountiful regions, British Columbia and Alberta. Menus feature a selection of local game—including Alberta beef and famed West Coast wild salmon—and an award-winning list of wines from the renowned Okanagan Valley that will delight even the most discerning palate.

"We are very proud of the innovative culinary creations and service we provide to our guests," says executive chef Frederic Couton. "Our version of West Coast

Fresh ingredients from the Rocky Mountain region and chefs from around the world make for marvelous meals in a romantic, fine dining setting for train travelers.

fine dining rivals many of Canada's finest restaurants."

The talented chefs—Frederic Couton, Steve Buzak, Joseph Lassaga, Jean Pierre Guerin and Raoul Prigent—offer an international flair from kitchens in Geneva, Spain, Asia and France. Each day, these culinary masters prepare delicious creations, artistically plating meals for up to 72 guests in each coach, twice daily. Whichever breathtaking route you choose, a fine dining experience onboard the Rocky Mountaineer is something you definitely don't want to miss.

Learn More

You can learn more, view menus and make reservations online at rockymountaineer.com or call (800) 665-7245 for more information.