



**new year's early seating dinner dec 31, 2010 5:00**

wine pairing option \$43-

**4 course \$59**



**prawn bisque cappuccino**

cappuccino "au lait" foam, creamy bisque & prawns

- burrowing owl, pinot gris, bc



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**seared scallops**

- apple puree, prosciutto crisp & cider reduction
- mission hill reserve chardonnay, bc

OR

**warm onion tart**

- wine poached pear, gorgonzola & port reduction
- solstice pinot noir, bc



**choice of:**

**herb crusted rack of lamb**

seasonal vegetables, croquette potatoes, port wine jus

- kettle valley, old main red, bc

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**roast tenderloin of AAA beef**

spinach and mushroom tart, seared foie gras & madeira jus

- laughing stock, portfolio, bc

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**honey glazed breast of duck**

croquette potatoes, seasonal vegetables, maple pecans & sun dried cherries jus,

- to be announced

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**seafood catch**

lobster mashed potatoes, wilted spinach, asparagus & champagne veloute

- see ya later ranch, chardonnay, bc



**dessert trio**

lemon tart, warm chocolate brownies & homemade ice cream

- mission hill, reserve ice wine

*chaster's function & special events gratuity of 17.5% on F&B only will be added to all cheques, space is provided for additional remuneration*