



## **new year's special dinner 7:00pm dec 31, 2011**

**\$99pp 7-course dinner service**

**all bc wine pairing option \$49-**

### **champagne and canapé reception**

stilton butter and blueberry  
smoked salmon mousse and fresh dill  
tuna tataki, shitake mushrooms & red pepper salsa

prawns & aioli  
smoked salmon wasabi swirls  
goat cheese, red pepper tapenade and basil



#### **prawn bisque cappuccino**

cappuccino "au lait" foam, creamy bisque & prawns  
- burrowing owl, pinot gris, bc



#### **tea smoked breast of duck**

arugula salad, fresh beets, orange & hazelnut dressing  
- kettle valley, pinot gris, bc



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#### **seared scallops**

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



#### **warm onion tart**

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

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#### **sorbet**

bonniebrook bomb basil bomb - basil, lime, tabasco, gin & strawberry liquor



**choice of:**

#### **herb crusted rack of lamb**

seasonal vegetables, croquette potatoes, port wine jus  
- laughing stock, portfolio, bc

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#### **roast tenderloin of AAA beef**

spinach and mushroom tart, seared foie gras & madeira jus  
- kettle valley, old main red, 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*