



Dine Out Vancouver Festival 2012 ~ \$18 Menu



Friday January 20 to Sunday February 5

Appetizer

Grilled BC Albacore Tuna
with Wild Smoked Salmon,
English Cucumber Ceviche
and Spanish Saffron Sauce.

Mini Tourtiere Pie with BC Hot
House Ragout, Spiced Roma
Tomato Sauce and Mini Greens.

Corn and Crab Chowder served
with a Sautéed Scallop and Pancetta
Bacon. Garnished with Fresh Dill.

Entrée

Oven Roasted Sterling Silver
Centre Cut Pork Chop cooked to
with Caramelized Cherry Glace.
Served with Celery Root Mashed
Potatoes and Seasonal Vegetables.

Crispy Skin Arctic Char on a Bed
of Butternut Squash Puree with Duo
of Red Pepper and Spinach Sauce.
Topped with Mini Greens and
served with Seasonal Vegetables.

Roasted Free Range Chicken Breast
with Cauliflower Puree and Baby
Spinach Topped with Red Pepper
Salsa and Port Demi-Glace.
Served with Seasonal Vegetables.

Dessert

Triple Chocolate Pâté with
Marinated Seasonal Berries and a
Chocolate Dipped Meringue Cookie.

Suggested BC Wine Pairings

Sandhill Sauvignon Blanc
Tinhorn Creek Gewurztraminer

Peller Estates
Private Reserve Pinot Noir
Sandhill Gamay Noir

Peller Estates
Family Series Chardonnay
Tinhorn Creek Gewurztraminer

Peller Estates
Private Reserve Pinot Noir
Sandhill Gamay Noir
Peller Estates
Family Series Chardonnay

Peller Estates
Family Series Chardonnay
Sandhill Sauvignon Blanc

Sandhill Cabernet Merlot
Tinhorn Creek Gewürztraminer

Sumac Ridge Pipe
Tinhorn Creek
Kerner Icewine



~ Price does not include the government's share ~



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