



# *Dine Out Vancouver Festival 2012 \$18 Menu*



**Friday January 20 - Sunday February 5**

**\* Three Courses - Appetizer, Entrée and Dessert \***

## *Appetizer*

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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

## *Entrée*

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Oven Roasted Sterling Silver  
Centre Cut Pork Chop with a  
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.

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*

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

## *Suggested BC Wine Pairings*

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Sandhill Sauvignon Blanc  
Tinhorn Creek Gewurztraminer

Peller Estates  
Private Reserve Pinot Noir  
Sandhill Gamay Noir

Peller Estates  
Family Series Chardonnay

Peller Estates  
Private Reserve Pinot Noir

Peller Estates  
Family Series Chardonnay  
Tinhorn Creek Gewurztraminer

Sandhill Cabernet Merlot  
Peller Estates  
Family Series Merlot

Sumac Ridge Pipe  
Tinhorn Creek  
Kerner Icewine

~ Price does not include the government's share ~



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