

Culinary Pleasures
October 19 & 20, 2017
Scholar's Dining Room

Menu

1ST

Artichoke soup

Basil oil, Cheese Sticks

or

Organic Greens & Vegetable Chips

Crumbled Okanagan Goats Cheese,

Sundried Cranberries, Toasted Pine Nuts

Blue Cheese Vinaigrette

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2ND

Dungeness Crab Cake

Sauce Béarnaise

or

Duck Confit with

Haystack Potatoes, Pear Wine Reduction

& Grilled Pears

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PRINCIPLE

British Columbia V.Q.A. Red Wine Infused Beef Filet
Roast Garlic Whipped Potatoes, Seasonal Vegetables
& Wild Mushroom Demi-Glace

or

Pan Seared Chicken Breast

'Sous vide'

Yukon Gold Potato 'William', Fall Vegetables

Chicken Apple jus

or

Miso Glazed Cedar Planked Salmon

Sesame Scented Sticky Rice & Seasonal Vegetables

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SWEETS

A selection of creations

\$28.95 + tax