

# CHEF'S TASTING MENU

August 2011

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## **SOUS VIDE ORGANIC HENS EGG & WILD SUMMER MUSHROOMS**

foraged lettuce, comté crisp, brioche toast,  
hibiscus dressing

*Weingut Bründlmayer "Käferberg 1 ÖWT" Grüner Veltliner - 2009  
Kamptal, Austria*



## **QUEBEC FOIE GRAS & OKANAGAN CHERRIES**

seared ~ pickled cherries, noble maple sherry  
parfait ~ fresh cherry, mint, pistachio  
torchon ~ cherry puree, ice wine gelée

*Burrowing Owl Pinot Gris - 2009  
Oliver, British Columbia*



## **SOY CITRUS CURED SABLE FISH**

shaved summer vegetables, sea asparagus, tokyo turnips,  
spot prawn dumplings, shitake mushroom consommé

*Caymus "Conundrum" - 2008  
Rutherford, California*



## **THIESSEN FARMS RABBIT PORCHETTA**

summer bean ragout, pressure cooked pine nuts,  
fava puree, natural jus

*Chateau Beaucastel Chateauneuf du Pape - 2007  
Chateauneuf du Pape, France*



## **DARK GIANDUJA CAKE**

morello cherry jelly, espelette pepper grissini,  
brown butter ice cream

wine pairing supplement \$85

