



INTERNATIONAL GALA DINNER

RECEPTION

KALUA PORK BELLY maple-mustard and pineapple glazed Fraser Valley pork belly with fried sage

SIDESTRIPE SHRIMP CEVICHE jicama, orange and radish salad

BURRATA, LEEK AND MUSHROOM CROSTINI italian burrata, buttered leeks, roasted beech mushrooms

2005 PHILIPPONNAT GRAND BLANC, CHAMPAGNE

DINNER

FOIE GRAS AND APPLE TARTE TATIN

Natural Pastures aged farmhouse cheddar, hazelnut tuile

1999 CHÂTEAU SUDUIRAUT 1ER CRU CLASSÉ, SAUTERNES

QUALICUM BEACH SCALLOP AND DUNGENESS CRAB

cauliflower puree, smoked corn and crab salad, preserved lemon

2007 DOMAINE WILLIAM FÈVRE CHABLIS GRAND CRU BOUGROS, CHABLIS

Haida Gwaii SABLEFISH

salt cod brandade, roasted North Arm Farms sunchoke, mignonette of melted leek, fennel and house-made chorizo, tomato broth

2009 BOUCHARD PÈRE ET FILS MEURSAULT 1ER CRU LES GENEVRIÈRES, CÔTE DE BEAUNE (IN MAGNUM)

THIESSEN FARMS QUAIL

quail breast, confit ravioli, Notch Hills salsify purée, beluga lentils and Golden Ears Creamery's beurre noisette

2002 DOMAINE COMTE GEORGES DE VOGÜÉ CHAMBOLLE-MUSIGNY 1ER CRU, CÔTE DE NUITS

ALBERTAN BISON TENDERLOIN

roasted root vegetables, sweet potato "pommes maxims", cedar and "comet tail" peppercorn sauce

1999 TENUTA SAN GUIDO SASSICAIA, SASSICAIA, BOLGHERI (IN MAGNUM)

LOCAL BC CHEESE PLATE

Moonstruck, Saltspring, Little Qualicum, Poplar Grove and Natural Pastures | ash camembert, blue juliette chevre, brie, tiger blue, peppercorn verdelaï, with local preserves and chutneys

MAPLE-PEAR MADELEINE TART

poached caramelized pear, madeleine dough, salted maple butterscotch chantilly

2011 MISSION HILL RIESLING ICEWINE GRAND RESERVE, OKANAGAN VALLEY VQA (375ML)

EXECUTIVE CHEF DARREN BROWN
FAIRMONT PACIFIC RIM HOTEL
VANCOUVER BC
SEPTEMBER 15 2012



IW&FS 2012
VANCOUVER
INTERNATIONAL
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Culinary Crossroads...

