



# west

## RECEPTION

COMPRESSED CUCUMBERS INFUSED WITH ELDERFLOWER  
CHICKEN LIVER PARFAIT, POACHED OKANAGAN CHERRIES  
CAPE SCOTT HALIBUT CEVICHE

NV HENRIOT BLANC DE BLANCS BRUT, CHAMPAGNE

## DINNER

NOVA SCOTIA LOBSTER SALAD

Stoney Paradise summer squash, parsley crumb, chive crème fraiche

2007 TABLAS CREEK ESPRIT DE BEAUCASTEL BLANC, PASO ROBLES

NORTHERN LING COD WRAPPED WITH OYAMA PROSCIUTTO

Walla Walla onion fondue, olive oil poached sungold tomato, thyme broth

2009 MEYER FAMILY VINEYARDS CHARDONNAY MCLEAN CREEK ROAD VINEYARD,  
OKANAGAN VALLEY VQA

YARROW MEADOWS DUCK CONFIT RAVIOLI

charred peaches, farmhouse castle blue cheese, brown butter gastrique

1998 JOSEPH DROUHIN CHARMES-CHAMBERTIN, GRAND CRU, CÔTE DE NUITS

GREMOLATA CRUSTED LAMB LOIN

summer bean ragout, heirloom carrots, chanterelles, black pepper jus

2004 E. GUIGAL CÔTE-RÔTIE CHÂTEAU D'AMPUIS, NORTHERN RHONE

FROZEN HONEY CUSTARD

apricot glazed white chocolate cake and almond croquant

1999 CHÂTEAU SUDIRAUT 1ER CRU CLASSÉ, SAUTERNES

EXECUTIVE CHEF QUANG DANG  
WEST RESTAURANT  
VANCOUVER BC  
SEPTEMBER 12 2012



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Culinary Crossroads...