



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 SUDUIRAUT 1ER CRU CLASSÉ, SAUTERNES

EXECUTIVE CHEF QUANG DANG
WEST RESTAURANT
VANCOUVER BC
SEPTEMBER 12 2012



IW&FS 2012
VANCOUVER
INTERNATIONAL
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Culinary Crossroads...