



# *Christmas at Chartwell*



**FOUR SEASONS HOTEL**  
*Vancouver*

## *Reception*

### **Kusshi Oysters**

Minus 8 Mignonette

### **Canadian Sturgeon Caviar**

Cauliflower Blini

### **Parsnip and Coconut Soup**

### **Lobster "Thermidor"**

*Champagne Baron Fuente Brut*

## *Dinner*

### **Poached Hamachi**

Maitake Mushrooms, Pomegranate Sauce

*Rocca delle Macie Occhio, a Vento Vermentino, 2006*

### **Diver Scallops**

Maple Onion and Mustard Purée

*William Fèvre, Chablis Fourchaume, 2005*

### **Roasted Squab Breast**

Caramelized Squash, Chestnuts and Cabbage

*Moillard, Savigny-les-Beaune, 2002*

### **Bison Tenderloin "Rossini"**

Foie Gras, Spinach and Black Truffles

*Château Beaumont, Bordeaux, 2000*

### **Apples Three Ways**

Apple Tartin, Flan with Citrus and Parfait with Pinenuts

*Château Lafaurie-Peyraguey, Sauternes, 1998*

Coffee or tea