

IWFS VANCOUVER DREAMING 2012 RECEPTION

April 11 2010

buffalo croquette

shredded braised buffalo, with fingerling potato mash.

beef carpaccio

rare Pemberton meadows beef tenderloin on a parmesan crisp with micro green and balsamic pearls

freshly shucked oyster

local kusshi oysters. Yuzu pearls.

tomato tart tatin

mini tomato and puff pastry tarts with goat cheese and chervil

nicoise 'salad'

seared BC Albacore tuna, olive aioli, cherry tomato, egg and micro greens on a potato pave round

lamb sirloin

cumin crusted pease rivers lamb sirloin on a crostini with a roasted garlic mayonnaise and peppadew peppers

smoked duck salad

smoked Muscovy duck with celery root remoulade on a housemade rye crisp

platters

charcuterie platter - all house made.

Local Muscovy duck rillettes, Maple Hill Farm chicken liver parfait, terrine campagne (country pate), and Chef Taryn's Confitures, pickled pearl onions, cornichons and artisan bread

premium antipasto platter

grilled asparagus and eggplant, golden peppadew peppers (spicy), baby artichoke hearts, prosciutto, house pickled carrots and and crusty artisan bread

cheese platter - medium

assorted fine local BC cheeses with dried fruit, nuts, and assorted crackers and breads.

sweets

chocolate ganache tarts

rich chocolate custard in a crisp chocolate tart with candied kumquat

white verrine

a layered dessert in a tall shot glass, verrines are similar to parfaits. vanilla poundcake with white chocolate mousse and lemon chiboust cream, white chocolate shavings

*savoury*chef

Chef Taryn Wa