



Christmas Dinner

Reception

CASHEW CRUSTED BC SPOT PRAWNS
carrot chili sauce

GOURGERE

BC Applewood smoked cheddar

LOBSTER BLT

crispy pancetta, butter lettuce, tomato chili jam

DUNGENESS CRAB AND MANGO RICE ROLL

spicy mango dipping sauce

Moët & Chandon Imperial Brut Champagne

Dinner

SPICED ALBACORE TUNA CARPACCIO

pear salad, pain d'epice

2008 Château La Garde Pessac-Léognan Bordeaux Blanc

CITRUS BUTTER BASTED OCEANWISE LOBSTER TAIL

caviar, trompette mushrooms, leeks, tarragon sauce

2007 Domaine William Fèvre Chablis Premier Cru "Les Lys"

QUAIL BREAST

seared foie gras, poached quail egg, sauce perigeaux

2005 Domaine Antonin Guyon Chambolle-Musigny "Les Cras"

LOCAL VENISON LOIN

celery root puree, brussel sprout leaves, chestnuts,

cranberries and smoked chocolate sauce

2000 Château Lanessan Haut Médoc

DARK CHOCOLATE TART

Nutella Hazelnut Crumble, Ginger Ice cream

1999 Château Suduiraut Sauternes



December 9 2012

Chartwell

Executive Sous Chef Craig Dryhurst



FOUR SEASONS HOTEL
Vancouver