



Every Ingredient for Exceptional Entertaining



Crab cake with spiced cashews

## 2008 CATIE Award - Best Plated Menu

# Food and Wine Tasting Sit Down Dinner

October 6, 2008 - Lost Lake, Whistler BC - 330 guests



Gnocchi with chanterelle mushrooms

## Hors d'oeuvre

Crêpe purses with lobster and tarragon  
tender crêpes stuffed and tied with a chive

Sake cured sockeye salmon crisp  
seasoned with fresh ginger, pink peppercorns and fennel  
and garnished with watercress and ginger mayonnaise

Parmesan pear crisps  
topped with Zinfandel poached pears and chèvre

## Plated Dinner

### First Course

Crab cake with spiced cashews  
garnished with a passion fruit gelée and served with  
organic greens dressed with a black sesame vinaigrette



Fennel pollen dusted sablefish

### Second Course

Gnocchi with chanterelle mushrooms  
hand-made gnocchi served with black cabbage, crispy sage  
and a smoked tomato cream



Star anise glazed short rib

### Third Course

Fennel pollen dusted sablefish  
with a sweet corn succotash and a manchego parsley emulsion

### Entrée

Star anise glazed short rib  
served with a dark cocoa-espresso red wine sauce,  
Jerusalem artichoke, leek and potato galette and a seasonal vegetable bundle

### Cheese Course

British Columbia artisan cheese plate  
The Farm House aged cheddar with Savannah honeycomb and  
Poplar Grove Tiger blue cheese with a white fig, hazelnut and apple compote



Chocolate caramel brownie dome

Photos by Coast Mountain Photography

### Dessert

Chocolate caramel brownie dome  
pecan embedded dark chocolate brownie with layers of bittersweet  
chocolate mousse and salted caramel mouse