

## *Rouge et Blanc Valentines Day Dinner 2010*

### *Menu Rouge*

#### *Foie Gras Torchon*

Blackberry port jelly, savory short bread  
Suggested Wine Pairing; to be announced

#### *Puree of Roasted Tomato*

Goat cheese, saffron gelee, lamb belly Roulade, onion crisp  
Suggested Wine Pairing; to be announced

#### *Pan Seared Arctic Char*

Yam and smoked char croquette, haricot vert, black trumpet mushrooms and huckleberry jus  
Suggested Wine Pairing; to be announced

#### *Slow Roasted "Triple A Beef Loin"*

Butter poached lobster, sweet pea and arugula puree  
Suggested Wine Pairing; to be announced

#### *White Passion*

Passion fruit slice layered with passion fruit curd, raspberry cream, white chocolate mousse, raspberry sorbet and tropical fruit

### *Menu Blanc*

#### *Fresh West Coast Oyster*

Lychee and lemon caviar  
Suggested Wine Pairing; to be announced

#### *Puree of White Bean*

Cauliflower chicken liver pate and brioche crouton  
Suggested Wine Pairing; to be announced

#### *Roasted Sablefish*

Braised octopus, fennel and chorizo nage, blood orange and baby fennel salad  
Suggested Wine Pairing; to be announced

#### *Braised Double Smoked Pork Belly*

Seared Qualicum scallops, white asparagus, maple French toast, apple & chardonnay broken sauce  
Suggested Wine Pairing; to be announced

#### *White Passion*

Passion fruit slice layered with passion fruit curd, raspberry cream, white chocolate mousse, raspberry sorbet and tropical fruit

