



## **Chef's Tasting Menu**

### **February 2-4, 2012**

#### **FIRST**

**Qualicum Bay Scallop Ceviche**  
*avocado and jalapeño purée*

#### **SECOND**

**B.C. Spot Prawn and Chervil Linguini**  
*lobster americane, crispy parmesan cheese*

#### **THIRD**

**Slow Braised Alberta Beef Short Rib**  
*tomato fondue, creamy polenta, natural jus*

#### **DESSERT**

**Flourless Chocolate Torte**  
*strawberry ice cream, strawberry salad*

**Four Course Chef's Menu**

\$45.00 per person

**Optional Wine Pairings**

\$35.00 per person

An 18% service gratuity will be added to groups of 8 or more.

Raw Bar Executive Chef Duncan Ly ~ Chef de Partie Jin Hee Lee