

THE RESTAURANT

at Painted Boat



Dinner

Winter 2009/2010

Off Season Special Menu

Three Courses priced on the main selection.

We hope you will enjoy our Creative Coastal Cuisine.

Chef David Cox December, 2009

First Course

Beet and Apple Salad, *Butter Lettuce and Stilton Dressing*

Winter Squash Soup, *Crispy Kale, Parsley Oil*

Wild Salmon Gravlax, *Honey Cider Emulsion, Mustard Crackers*

Porcini Scented **Duck Confit Ravioli**, *Truffle sauce*

Main Course

Grilled Angus **Flatiron Steak**, *Mashed Potato, Sauce Burgundy* 32

Crispy Almond **Brome Lake Duck**, *Pan Potato, Orange Sauce* 32

Free Run **Chicken Breast**, *Bacon Creamed Barley, Fig Puree* 30

B.C. **Ling Cod**, *Celeriac Brandade Gratin, Basil Pistou* 32

Slow Braised **Lamb Shank**, *Maple Beans, Winter Vegetables* 32

Local Wild **Mushroom Risotto**, *Carrots, Crispy Kale* 28

Third Course

Dark Chocolate Pot o Crème, *French Cherry Ice Cream*

Apple Tart, *Vanilla Spice Ice Cream*

Lemon Almond Tart, *Cape Gooseberry Compote*

Fruit & Spice Bread Pudding, *Brandy Sauce*

12849 Lagoon Road, Madeira Park, B.C
OCEAN FRONT DINING

Restaurant 604-883-3000
Resort 604-883-2456

Open Wednesday thru Sunday for Dinner