

THE RESTAURANT

at Painted Boat



Lunch - Fall 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	9 each

Main Course

Grilled Angus Flatiron Steak, & Eggs , <i>Pan Potato</i>	18
Sandwich of the Day, <i>Soup or Salad</i>	14
Crab and Seafood Cannelloni , <i>Cheve & Chanterelle</i>	18
Roast Chicken Linguini , <i>Spinach, Red Grapes, Fresh Cream</i>	16
Daily Risotto , <i>Locally inspired Ingredients</i>	14
Free Run Two Egg Omelette , <i>Pan Potato</i>	12

Third Course

Dark Chocolate Pot o Crème , <i>French Cherry Ice Cream</i>	
Apple Tart Tatin , <i>Vanilla Spice Ice Cream</i>	
Lemon Tart , <i>Sorbet and Fruit Coulis</i>	
Dried Fruit Blondie , <i>Caramelized White Chocolate Ice Cream</i>	9 each

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

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

Closed Monday Tuesday
5pm for Dinner Wednesday - Friday
Open 11am Lunch & Dinner Saturday, Sunday