



P A N A C H E
AT BEAR MOUNTAIN RESORT

Fire & Ice Sample Menu

Appetizers

Ice Wine Cured Smoke Duck Carpaccio
Fire Roasted Tomato Coulis
Arugula Salad

Paired with: Mt. Boucherie, Summit Reserve Pinot Noir,
Okanagan Valley, BC, Canada, 2004

Or

Apple Ice Wine Tempura Spot Prawn
Fire Grilled Fennel and Fig Napoleon
Paired with: Zed, Sauvignon Blanc,
Marlborough, New Zealand, 2006

Flambéed Sambuca Sorbet

Entrées

Proscuitto Wrapped Monkfish
Melon Ice Wine Sabayon
Fire Morel Mushroom, Lemon Garlic Fingerling Potatoes
Paired with: Sumac Ridge, White Meritage,
Okanagan Valley, BC, Canada 2004

Or

Lamb "Bayaldi"
Fire Roasted Night Shed Vegetables
Goat Cheese Polenta
Paired with: Jackson-Triggs, Grand Reserve Shiraz,
Okanagan Valley, BC, Canada 2003

Dessert

Vanilla Apricot Creamcicle
Apricot Ice, French Vanilla Ice Cream
Fireweed Honey Cracker
Paired with Elephant Island Fuji Ice



FOR MORE INFORMATION VISIT:
BEARMOUNTAIN.CA/FIREANDICE OR CALL 391-7160