

B.C. Bubble Tasting Menu #1

Foie Gras Torchon Brule
Port Poached Quail Egg, and Brioche French Toast
Venturi-Schulze "Chicks and Hens" Brut Natural

Calvados Braised Veal Breast
Morel Mushroom and Fava Bean Ragout, Garlic Apple Beurre Blanc
Venturi-Schulze "Chicks and Hens" Brut Natural

Roast Caramelized Halibut Cheeks
Hazelnut Mousse and Sweet Parsley Coulis
Sumac Ridge "Steller's Jay" Brut

Rosemary and Pecorino Crusted Lamb Rack
Eggplant Caviar Pancake, Lentil Vinaigrette
Sumac Ridge Sparkling Shiraz

Banana Walnut Tart
Coconut Basil Sorbet, Stained Glass Candy
Summerhill Cipes Ice

B.C. Bubble Tasting Menu #2

Cardamom Scented Duck Carpaccio
Watermelon Brule, Baby Beet Greens

Tomato Butter Poached Scallop
Purple Potato and Arugula Frittata, Charred Tomato Vinaigrette

Cured Arctic Char Filet
Braised Bacon, Horseradish Emulsion

Walnut and Thyme Stuffed Pheasant Breast
New Potato Blanquette, Foie Gras Sauce

Candy Apples
Chambord Candy, Pistachio Fudge, Sweet and Sour Caramel Apple Soup

B.C. Bubble Tasting Menu #3

Crisp and Rare Ahi Tuna
Prosciutto, Asparagus Terrine and Sun-Dried Olive Vinaigrette

Caraway BBQ Pork Belly
Bread Stuffing, Escarole Sauté
Butter Seared Bison Loin
Potato and Poached Tomato Hash, Horseradish Coulis

Fennel Roast Sea Bass
Kushi Oyster Stew, Shallot Lobster Sauce

Pineapple Caramel Pudding
Hazelnut Buttermilk Sorbet, Vanilla Lace Cookie