

WINEMAKER DINNER WITH **FOXTROT** AND **PAINTED ROCK**
NEW YEAR'S EVE 2011
DECEMBER 31, 2010

RECEPTION 6:30 PM
(*SPARKLING WINE*)

AMUSE BOUCHE

SAIKYO MISO STEEPED BLACK COD
CHIPOTLE YUZO AIOLI
LOBSTER, CRAB & STRIPPED PRAWN LASAGNA
(*2009 FOXTROT CHARDONNAY*)

BOAR BACON WRAPPED QUAIL
STUFFED WITH SALT SPRING ISLAND GOAT CHEESE
CREAMY POLENTA
(*2006 FOXTROT PINOT NOIR*)

BRAISED RABBIT
GRAPE TOMATO'S, CAPERS, OLIVES, BASIL
ROAST GARLIC
(*2007 FOXTROT PINOT NOIR*)

INTERMEZZO

ARCTIC MUSK OX RIB EYE
RATATOUILLE, ORGANIC BARLEY
SPRUCE TIP DEMI - GLACE
(*2007 PAINTED ROCK SYRAH*)

WAGYU BEEF BAVETTE
ROAST SOUR CHERRY GLACE DE VIANDE
VENISON SHEPPARD'S PIE
VANCOUVER ISLAND MOREL DEMI
(*2008 PAINTED ROCK CABERNET SAUVIGNON*)

HOUSE BAKED COOKIES AND ASSORTED ARTISAN CHEESES
(*2007 PAINTED ROCK MERLOT*)

DANCING @ MIDNIGHT
(*COMPLIMENTARY SPARKLING WINE*)



OCEANFRONT INN & SPA