

**Dinner Summer 2010**

<b>Organic Greens</b> , <i>Home Made Pickle, Toasted Almonds, Buttermilk Dressing</i>	9
<b>Crispy Calamari</b> , <i>Sweet Chilli, Pea Shoots, Celery Rémoulade</i>	13
<b>Island Clam Chowder</b> , <i>Potato Cream, Smoked Salmon, Spanish Paprika</i>	9
<b>Local Tomato Salad</b> , <i>Bocconcini Croquettes, Organic Greens, Lemon &amp; Olive Oil</i>	13
<b>House Cured Duck Prosciutto</b> , <i>Melon, Pickled Red Onion</i>	13
<b>Steamed Mussels</b> , <i>Saffron Tomato Cream, Anchovy Bread Crumbs</i>	15
<b>Pacific Halibut</b> , <i>Warm Caponata, Potato Gnocchi, Green Beans</i>	28
<b>Roast Chicken Linguini</b> , <i>Spinach, Red Grapes, Fresh Cream</i>	18
<b>Lamb Rack Duo</b> , <i>Beluga Lentil, Merguez Sausage, Roast Carrot</i>	34
<b>Glazed Salmon Fillet</b> , <i>Sweet Peas, Ham, Leek, Fresh Cream</i>	28
<b>Free Run Chicken Provencal</b> , <i>Fennel Risotto, Asparagus, Basil Oil</i>	24
<b>Seared Scallops</b> , <i>Squash Succotash, Thyme Bacon Cream, Potato Fondant</i>	34
<b>Yukon Gold Potato Gnocchi</b> , <i>Summer Squash, Fresh Tomato, Black Pepper Ricotta</i>	20
<b>Alberta Free Range Bison Striploin</b> , <i>Chive Potato Puree, Grilled Asparagus, Truffle Jus</i>	32
<b>Lemon Tart</b> , <i>Sorbet Fresh Berries</i>	
<b>Sundried Fruit Chocolate Delice</b> , <i>Balsamic Vanilla Ice Cream</i>	
<b>Strawberry Breton</b> , <i>Rhubarb Compote, Yogurt Ice Cream</i>	
<b>Organic Carrot Cake</b> , <i>Lemon Cream Cheese, Fresh Berries</i>	
<b>Chef's Cheese Selection</b> , <i>Fruit Compote</i>	9 each

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

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

Summer Hours June 1<sup>st</sup>  
OPEN 11am for Lunch & Dinner