

THE RESTAURANT

at Painted Boat



Off Season Menu

Two Course Dinner \$28
Three Courses \$35
With Wine Pairing \$45
Chef's Tasting Menu \$55

Chef Spencer Watts January, 2012

First Course

Lobster Bisque, *Vanilla Milk*

Five Spiced Duck Ravioli, *Ginger Spinach, Agadeshi Demi-Glace, Pine Nuts*

Roasted Beet Salad, *Rosemary Presse, Field Greens, Blue Cheese*

Painted Boat Game Plate, *House Made Terrine, Cured Game Meats, Toast Points*



House Cured Salmon Gravlax, *Horseradish Crème Fraiche, Dill Powder, Fried Caper*

Main Course



Local Sturgeon, *Dashi Broth, Root Vegetable Fricassee, Edamame*

Braised Lamb Shank, *Potato Terrine, Braised Greens, Maple Jus*

Fraser Valley Smoked Duck Breast, *Carrot Puree, White Beans, Cherry Brown Butter*

Porcini Papardelli, *Roasted Mushrooms, Leeks, Herb Butter, Grana Padano*

Roasted Pork Loin, *Smoked Bacon & Hazelnut Ragu, Apple, Celery, Onion Soubise*

Chicago Style Beef Flat Iron, *Barley Risotto, Slow Cooked Squash, Cilantro Pesto, Tomato*

Third Course

Carmel Crème Brule, *Salted Biscuits*

Chocolate Tasting, *Chocolate Duo, House Ice Cream*

Raspberry Mousse, *Lemon Cake, Fresh Berries*

Date Cake, *Puff Pastry, Apple Cream, Pecan Ice Cream*

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

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

Closed Monday /Tuesday
Open 5pm Wednesday thru Sunday