

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 November, 2011

First Course

Mushroom Consommé, *Lobster Cream, Olive Oil Biscuit*
Endive & Petite Greens, *Maple Dijon Dressing, Roasted Cashews, Dried Cherries*
Roasted Beet Parfait, *Brown Butter & Mascarpone Cigar, Pumpkin Tulle, Basil*
Painted Boat Game Plate, *House made Terrine, Cured Game Meats, Toast Points*
Gorgonzola & Pear Roulade, *Hazelnut Brittle, Parsnip, Chervil*

Main Course

Short Rib Ravioli, *Butternut Squash Custard, Roasted Sablefish, Braised Greens*
Local Sturgeon, *Dashi Broth, Root Vegetable Fricassee, Crispy Leeks*
Baked Clam Pasta, *Creamed Spinach, Roasted Mushroom, Herb Butter, Grilled Bread*
Roasted Chicken Breast, *Date & Onion Filling, Artichoke Fricassee, Potato Puree*
Braised Lamb Shank, *Pumpkin Polenta, Pearl Onions, Braised Kale, Maple Jus*
New York Medallion, *Porcini Potato, Young Vegetables, Smoked Garlic Butter*

Third Course

Orange Goat Cheese Cake, *Elderflower & Coco Consommé, Raspberry Foam*
Chocolate Tasting, *Chocolate Duo, House Ice Cream*
Maple Mousse, *White Chocolate Hull, Brown Sugar Tulle, Rhubarb Compote*
Date Cake, *Puff Pastry, Apple Cream, Cheddar 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