

# IWFS VANCOUVER DREAMING 2012 RECEPTION

April 11 2010

## **buffalo croquette**

*shredded braised buffalo, with fingerling potato mash.*

## **beef carpaccio**

*rare Pemberton meadows beef tenderloin on a parmesan crisp with micro green and balsamic pearls*

## **freshly shucked oyster**

*local kusshi oysters. Yuzu pearls.*

## **tomato tart tatin**

*mini tomato and puff pastry tarts with goat cheese and chervil*

## **nicoise 'salad'**

*seared BC Albacore tuna, olive aioli, cherry tomato, egg and micro greens on a potato pave round*

## **lamb sirloin**

*cumin crusted pease rivers lamb sirloin on a crostini with a roasted garlic mayonnaise and peppadew peppers*

## **smoked duck salad**

*smoked Muscovy duck with celery root remoulade on a housemade rye crisp*

## **platters**

### **charcuterie platter - all house made.**

*Local Muscovy duck rillettes, Maple Hill Farm chicken liver parfait, terrine campagne (country pate), and Chef Taryn's Confitures, pickled pearl onions, cornichons and artisan bread*

### **premium antipasto platter**

*grilled asparagus and eggplant, golden peppadew peppers (spicy), baby artichoke hearts, prosciutto, house pickled carrots and and crusty artisan bread*

### **cheese platter - medium**

*assorted fine local BC cheeses with dried fruit, nuts, and assorted crackers and breads.*

## **sweets**

### **chocolate ganache tarts**

*rich chocolate custard in a crisp chocolate tart with candied kumquat*

### **white verrine**

*a layered dessert in a tall shot glass, verrines are similar to parfaits. vanilla poundcake with white chocolate mousse and lemon chiboust cream, white chocolate shavings*

*savoury*chef

Chef Taryn Wa