

Dine Around 2007
Samuels By The Park
655 Douglas Street 250-388-4488
\$25.00 Menu

Appetizer

Your choice of one of the following:

Jimmy's Spring Rolls

bean sprouts, wild mushrooms and Asian BBQ pork

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Seared Salmon and Crab Cakes

served over grainy mustard Dijon sauce

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Tuna Tataki

yellow fin tuna seared rare topped with ginger green onion soy relish

Suggested VQA Wine Pairing: Sumac Ridge Gewürztraminer

Entrée

Your choice of one of the following:

Surf and Turf

your choice of AA Alberta New York steak broiled to perfection or braised new lamb shank;

served with coconut prawns

Suggested VQA Wine Pairing: Inniskillin Cabernet Sauvignon

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Roasted Breast of Chicken

tender chicken breast infused with maple chili glaze and topped with a Triple Sec cranberry and red onion relish

Suggested VQA Wine Pairing: Jackson~Triggs Chardonnay

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Seafood Vol-au Vent

spring salmon, Icelandic scallops, tiger prawns and hand peeled shrimp sautéed with bell peppers, onions and mushrooms finished with a lobster dill cream sauce

Suggested VQA Wine Pairing: Nk'Mip Chardonnay

Dessert

Your choice of one of the following:

Ginger Crème Brûlée

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Chocolate Tiger Cake

Suggested VQA Wine Pairing: Jackson~Triggs Riesling Icewine

Taxes & Gratuities not included