



**BC Restaurant Association Hall of Fame Gala**  
**The new Vancouver Convention Centre**  
March 30, 2009



**Hors d'Oeuvres**

Caramelized Pear, Mascarpone and Serano Ham  
Chanterelle Gougere  
Island Scallop, White Truffle Oil and Tomato Salsa  
Tandoori Spot Prawns, Mint Raita  
Duck Rillettes and Foie Gras Crostini  
Moroccan Lamb Slider  
Okanagan Chevre and Roasted Vegetable Tart

**Dinner Menu**

Amuse Bouche  
Weathervane Scallop Tartar  
Hecate Sound Dungeness Crab Salad, Shaved Fennel

Maple Sake Butterfish  
du Puy Lentils, Venturi Shulze Balsamico

British Columbia "Petite Marmite"  
Bison Short Rib, Barley Fed Pork Belly and Free Range Chicken  
Primeur Vegetables, Green Gnocchi  
Porcini and Moelle Toast

**Dessert Reception Mixer**

Rhubarb Clafoutis  
Sour Cherry Gateau Basque  
Light Ricotta Cake  
Chocolate Bonet  
Raspberry Panna Cotta  
Cranberry Truffles  
Bartlett Pear Crisp  
Local Cheeseboard, Walnut Baguette, Cheese Straws

**Chefs Preparing:**

Okanagan Spirits Vieille Prune Ice Cream  
Apple Sorbet, Merridale Cider Mini Floats  
Saffron Crème Brulée  
Hazelnut Financier, Wildflower Honey Semifreddo