

THE RESTAURANT

at Painted Boat



Dinner - Fall 2009

Off Season Special Menu

Three Courses priced on the main selection.

We hope you will enjoy our Creative Coastal Cuisine.

Chef David Cox October, 2009

First Course

Beet and Apple Salad, *Butter Lettuce and Stilton Dressing*

Winter Squash Soup, *Crispy Kale, Parsley Oil*

Wild Salmon Gravlax, *Honey Cider Emulsion, Mustard Crackers*

Porcini Scented **Duck Confit Ravioli**, *Pine Nut Cream*

Main Course

Grilled Angus **Flatiron Steak**, *Baby Potato, Kale, Sauce Burgundy* 32

Crispy Hazelnut **Brome Lake Duck**, *Yukon Gold Potato, Orange Sauce* 32

Free Run **Chicken Breast**, *Bacon Creamed Barley, Fig Puree* 30

B.C. **Ling Cod**, *Root Vegetable Barigoule, Basil Pistou* 30

Slow Braised **Lamb Shank**, *Maple Beans Winter Vegetables* 32

Local Wild **Mushroom Risotto**, *Parmesan Beurre Blanc* 28

Third Course

Dark Chocolate Pot o Crème, *French Cherry Ice Cream*

Apple Tart Tatin, *Vanilla Spice Ice Cream*

Lemon Tart, *Sorbet and Fruit Coulis*

Dried Fruit Blondie, *Caramelized White Chocolate 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 Friday

Open 11am Lunch & Dinner Saturday, Sunday