

# THE RESTAURANT

at Painted Boat

## Dinner Spring 2010

<b>Organic Greens</b> , <i>Heirloom Tomato, Pickled Sea Asparagus, Tuscan Olive Oil</i>	9
<b>Crispy Calamari</b> , <i>Sweet Chilli, Celery Remoulade</i>	13
<b>Steamed Mussels</b> , <i>Saffron Tomato Cream, Anchovy Bread Crumbs</i>	15
<b>Island Clam Chowder</b> , <i>Potato Cream, Smoked Salmon, Spanish Paprika</i>	9
<b>Free Range Bison Tartare</b> , <i>Mustard Cracker, Truffle Oil, Arugula</i>	13
<b>Bocconcini Risotto Croquettes</b> , <i>Warm Caponata, Basil Oil</i>	11
<b>Searred Qualicum Scallops</b> , <i>White Bean Puree, Caper Brown Butter</i>	30
<b>Pacific Halibut</b> , <i>Warm Caponata, Potato Gnocchi, Green Beans</i>	26
<b>Roast Chicken Linguini</b> , <i>Spinach, Red Grapes, Fresh Cream</i>	18
<b>Free Run Chicken Provencal</b> , <i>Fennel Risotto, Asparagus, Basil Oil</i>	24
<b>Alberta Free Range Bison Striploin</b> , <i>Baby Potato, Morels, Bacon Vinaigrette</i>	32
<b>Lamb Rack Duo</b> , <i>Beluga Lentil, local Merguez Sausage, Sautéed Greens</i>	30
<b>Stilton Gnocchi</b> , <i>Roasted Beets, Sautéed Greens, Toasted Walnuts</i>	18
<b>Lemon Tart</b> , <i>Sorbet, Fresh Blueberries</i>	
<b>Strawberry Breton</b> , <i>Rhubarb Compote, Yogurt Ice Cream</i>	
<b>Dark Chocolate Pot au Crème</b> , <i>Cherry Balsamic Ice Cream</i>	
<b>Fruit Crumble</b> , <i>Crème Fraiche, Honey</i>	
<b>Cheese Selection</b> , <i>Toasted Baguette, Fig Compote</i>	9

12849 Lagoon Road, Madeira Park, B.C.  
OCEAN FRONT DINING

Restaurant 604-883-3000  
Resort 604-883-2456

Monday thru Friday OPEN 5pm for Dinner  
Saturday & Sunday OPEN 11am for Lunch & Dinner  
Summer Hours June 1<sup>st</sup>: OPEN 7 days 11 am