



**april 30, 2009 - special 5 course tasting menu  
-49pp**

**6:30 pm champagne reception – sumac ridge stellers jay (included)  
dinner seating - 7:00pm**

**amuse bouche – crab croquettes**

stellers jay brut champagne –canada\*



**seafood valoute**

selection of fresh seafood, vegetables, fennel, tarragon cream  
hoopes chardonnay (cellar selection)\*

*or*

**mushroom lasagna**

selection of wild mushrooms, gorgonzola, homemade noodle  
mark west pinot noir\*



**baby leaf spinach & strawberry salad**

toasted pecans, balsamic reduction & parmesan shavings  
gerard bertrand viogner – france\*



**seared halibut**

garbanzo and red pepper salsa, wilted greens, citrus chipotle butter  
kettle valley pinot gris – canada\*

*or*

**½ rack of herb crusted lamb**

potato pave, carrot puree, seasonal vegetables, red wine jus  
shiraz (secret cellar selection picked that day!!)\*

*or*

**vegetarian option ( on request in advance)**



**scrumptious duet**

mocha éclair & crème brulée  
van gogh espresso, bailey's and kahlua mixer\*

\* wine/beverage pairing option – 39pp (fantastic deal!!)

**we look forward to welcoming you to chasters restaurant**



BONNIEBROOK LODGE

OCEANFRONT INN