



Our client was hosting nine business associates for an elegant evening in his Vancouver home following a full day of meetings. Most of the guests were Albertan and so the client was looking to highlight the best of BC in this menu. This was an evening to impress so Chef Louis created a custom menu with a focus on high quality local ingredients with his characteristic 5 diamond flair. With halibut in season it became the obvious choice for the main course. Louis added a light salad of local greens and Saltspring Island goat cheese as an appetizer and a rich dark chocolate cheesecake for dessert. Some imported cheese with vintner's grapes & nuts was the perfect finish to a brilliant meal and a long hard day.

Type of Event: Private Dinner
Date of Event: May 10th, 2010

Location: Private Home
Guest Count: 10 guests

Menu

Amuse Bouches

(Bite sized pieces passed by LGFF server - 4 pieces per guest)

Provençal crusted Saltspring Island lamb chops
with lavender aioli

Firecracker prawns
with sweet chili & lime dipping sauce

Vegetable gazpacho shooters
with a flaky pesto tuile

Green peppercorn salmon carpaccio
served in porcelain spoons

Plated Dinner

(served in traditional banquet style by LGFF server)

Timbale of field greens with Saltspring Island goat cheese croquette
drizzled with tarragon vinaigrette

Halibut & prawn tournedos
served with a bouquetiere of summer vegetables and limoncello risotto

Dark Chocolate Cheesecake
studded with Brandy soaked cherries and topped with chantilly cream

Imported cheese platter
garnished with vintner's grapes, nuts and artisan breads