

# Canada Food Day Menu

## July 31<sup>st</sup>, 2010

### Menu

#### **Pan Roasted Forbes Family Farm's Tilton Apricots**

Stuffed with Poplar Grove Tiger Blue Cheese  
Wrapped in our Housemade Westphalian Ham  
Little Creek Organic Arugula  
Housemade 10yr old Apple Cider Vinaigrette

*Suggested Pairing;*

*Van Westen Vineyards, 2008 Viognier, Naramata, BC*

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#### **Sezmu Beef Ribeye**

Slow Roasted over Local Wine Barrel Chips  
Succotash of Black Raven Farm's Fine Beans  
Corn and Salt Baked Cipollini Onions  
Sezmu Beef Cheek and Terrace Mountain Morel Ragout

*Suggested Pairing;*

*Comparative Mini Vertical from Our Cellar;*

*Nichol Vineyards, Syrah 2002 & 2006,*

*Naramata, BC*

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#### **'Peach Melba'**

Old Meadows Farm's Peaches Roasted with Arlo's Honey  
Sabayon of Elephant Island Framboise  
Eldorado Farm's Lemon Verbena Ice Cream  
Wolfgang's Oat Crumb

*Suggested Paring;*

*Quails' Gate, 2007 Optima 'Late Harvest Totally Botrytis Affected'*

*Okanagan, BC*

## Facts and Notes;

- All dairy is from Blackwell Dairy in Kamloops
- All Eggs are from Springhill Farms in Westbridge
- All herbs are from the Chef's backyard a.k.a Eldorado Farm
- The Morel Mushrooms were picked this spring by the Kitchen team
- The Black Raven Farm, in Ellison, vegetables for the main course will be hand picked by our kitchen team the morning of
- The Westphalian Ham is made with local pork and has been curing since May 10<sup>th</sup>, 2010
- Sezmu Beef is a local farm that is raising cattle and finishing them with local cheer (wine)
- No sugar will be used in this menu just Arlo's Honey from South East Kelowna
- All the wines were chosen for their affinity to the dish and only made from Estate fruit, revealing the unique terroir of each wine.
- The 2002 Nichol Syrah was been held back in our cellar for such a special occasion. We believe this is a great Syrah, made from the oldest Syrah vines in Canada, with good aging capability and individual character.

This menu was written and paired by  
Chef/Sommelier Mark Filatow  
It will be picked, served and prepared by the  
Waterfront Restaurant Food and Beverage Team who are all  
Canadian and care damn it!