



Sip and Savour Gala Dinner September 23rd, 2011

Local Spot Prawns with Roasted Garlic and Citrus Aioli

Beet and Cherry Gazpacho with Cucumber Mint Gelée

Confit of Sockeye Salmon with a Squash Puree, Pickled Wild Mushrooms and Thai Flavours

**Harbour House Organic Farm Heirloom Tomato Salad, Estate Honey Dressing, Fresh Basil,
Salt Spring Island Goat's Cheese Crouton, Extra Virgin Olive Oil, Fleur de Sel**

**Slow Roasted Duck with Lavender, Rosemary and Sage Cooked in a Pernod-infused
Tomato and Chile Coulis, Served with Plum Compote over Julienne Beets and Kale**

Crispy Risotto Cake with Shaved Truffle and "Montana Sheep" Cheese

**Sooke Trout, Qualicum Scallop and Local Prawn Sausage with a Pear, Parsnip and Shallot Soubise,
Bright Farm Parsley and Cold Pressed Canola Oil Coulis and Sally's Micro Greens**

**Roasted Leg of Salt Spring Lamb served with Rosemary Polenta,
Summer Vegetables and a Grainy Mustard Honey Jus**

**Vanilla Studded Strawberry Consomme, Fried Pastry Cream, Chocolate Ravioli,
Topped with Minted Strawberry Preserves**