



## ≡≡≡ART OF THE COCKTAIL≡≡≡

*Sunday, November the 8th, 2009*

### 1ST

#### VEAL MARROW BONES

Roasted with smoked sea salt and brioche crumb,  
served with balsamic onion relish

### 2ND

#### BAKED QUALICUM BRIE

Splash of Muse Viognier, thyme and cracked pepper

### 3RD

#### BLUE PRAWNS PROVENÇALE

Wild prawns fried with smoked romas and herbs

### 4TH

#### DUCK CONFIT

Crispy confit leg, white bean cassoulet, port and veal demi

### 5TH

#### CEDAR WRAPPED SALMON

Puy lentilswith leek, broccolini, mustard beurre blanc

### 6TH

#### CHOCOLATE CRÈME CARAMEL CAKE

Duo of chocolate mousse with a crème caramel filling

**\$99**