

GANTON & LARSEN
PROSPECT WINERY

An exclusive five-course Winemaker's Dinner
specially prepared by Chef Monika Lauterbacher,
hosted by Winemaker Wade Stark

THURSDAY • OCTOBER 9TH • 2008

Appetizers

Lamb Tartar • Honey Roasted Duck • Shredded Pork Crisps

A Sampling of Trout

crispy skin trout fillet, almond laced trout terrine and shredded trout taco
on apricot sticky rice; spiced almond and nectarine salsa; saffron emulsion and chili oil

2006 Prospect "Larch Tree Hill" Riesling

Pheasant Consommé with Roasted Zucchini Pearls

smoked pheasant breast parcels and forest mushroom soufflé

2006 Prospect "Census Count" Chardonnay

Carpaccio of Herb Seared Bison Tenderloin

Salad of Candy Cane Beets

white balsamic and golden beet foam and red beet syrup, shaved truffle

2006 Prospect "Fats Johnson" Pinot Noir

Concord Grape Granite

Espresso Roasted Venison Loin and Cocoa Braised Venison Shank

chocolate blackberry jam, red heart plum foam and compote
gelée of smoked root vegetables; herb gnocchi and fingerling potato mash

2006 Prospect "Major Allan" Merlot

Warm Blue Juliette Cheesecake

quince and lavender sorbetto, white chocolate coulis and pure honey comb

2006 Prospect "Lost Bars" Vidal Icewine

*Trout ~ Mission BC; Bison Tenderloin ~ Lake Country; Venison Loin ~ Nicola Valley;
Nectarines, Red Heart Plums ~ Forbes Organic Farm, Oliver;
Beets, Root Vegetables, Lavender ~ Lake Country Culinary Farms; Quince ~ Kelowna
Blue Juliette (soft surface-ripened goat cheese with blue mould rind) ~ Salt spring Island;
Honey Comb ~ Brainy Bee, Kelowna*

THE VINTAGE ROOM

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