



NYE MENU 2009 – 2010



amuse bouche

shellfish three ways

shredded duck
mixed herb salad, citrus & anise dressing, strawberries & brie*

creamy cauliflower soup
green peas, grana padano crouton

lemoncello & mint granite

black angus beef tenderloin
mashed potato blue cheese & blueberry brandy jus

OR

ahi tuna steak
preserved lemon, dill & tomato risotto saffron buerre blanc

raspberry & chocolate soufflé
chocolate sable, marshmallow, mixed berries & chocolate sauce*

midnight sparkling
wine celebration

5:00 – 7:30 PM
5 COURSE MENU
\$70/ PERSON

(chocolate tart will be served instead of soufflé for early seating menu)

8:00 PM – 2010
7 COURSE MENU
\$100 / PERSON

ENTERTAINMENT

JOHN JENKINS & SWERVING GENTLY

EXECUTIVE CHEF
KALON SMITH

RESERVATIONS
250 344 6201

CORKS RESTAURANT AT
COPPER HORSE LODGE
ON MOUNTAIN KICKING HORSE RESORT
#2 CACHE CLOSE
JUST OPP THE GONDOLA