

CHEF & CHAUFFEUR

CHEF & CHAUFFEUR's

Farm to Fork Evening Dining Options

Extend your extraordinary day with a Fraser Valley Farm to Fork dinner at one of Vancouver's finest dining establishments. Each is different from the other and each represents an exquisite dining experience that builds on the day's culinary adventures, a perfect finish to your epicurean excursion.

The cost is an additional \$80 per person and includes wine pairings. Applicable dinner taxes and gratuities and transportation to and from your dining destination are not included.

Option 1: Raincity Grill

Once back in the city after a relaxed drive, your limo will drop you in the West End at the fabled Raincity Grill overlooking English Bay. Chef de Cuisine Andrea Carlson fulfills the restaurant's mandate to serve only regionally sourced, sustainable organic food. The restaurant's acclaimed wine list follows suit.

If much of the menu seems familiar it's because Chef Carlson sources many of the foodstuffs from the 'food heroes' we visited today. Relax and enjoy the wine pairings the sommelier has chosen for each course.

CHEF & CHAUFFEUR Raincity Grill 100 Mile Tasting Menu*

ROOT VEGETABLE CRISPS
preserved garlic and goat's yogurt

FARM HOUSE BRIE CUSTARD
hazelnut and sorrel 'pesto'
wine accompaniment

•
ORGANIC BEET SALAD
clam and watercress,
crème fraiche
wine accompaniment

•
SEARED SUN VALLEY TROUT
tarragon roasted beets, potato puree,
brown butter & merridale cider vinaigrette
wine accompaniment

•
BRAISED MATSQUI LAMB
roasted sunchoke, spring kale, bacon jus
wine accompaniment

•
RHUBARB CONFIT
goat's cheesecake and hazelnut
meringue, tarragon glaze
wine accompaniment

**This is a sample menu only.*

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Option 2: Quince Cooking Studio CHEF & CHAUFFEUR Dining Experience

For those who want to watch dinner being prepared - and perhaps participate, Quince is the ideal option. Once back in Vancouver, it's just a short cab ride to this spanking new, beautifully designed gourmet gallery.

Proprietor/chef/sommelier Andrea Jefferson describes Quince "as a translation of food from the natural world." And it's this glorious food, locally sourced and organic, that Jefferson will transform into tonight's dinner.

"Respect for the ingredients, the process and the customer motivates us to produce dishes of the highest quality." Settle into the kitchen, glass of wine in hand and watch - keeners are welcome to participate - as Chef Jefferson prepares your evening meal.

What's on the menu?

Because Quince responds to the seasons, using the best and purest, high quality, farm-based products available, the menu is ever-changing. You'll be familiar with many ingredients from the day's culinary travels. Some options on your personalized five-course menu might include cinnamon roasted Fraser Valley duck breast or quail, seared local tuna, sablefish, or leek risotto to name a few dishes from Jefferson's repertoire. Each course will be paired with a Fraser Valley wine.

When guests opt to participate in the prepping and cooking the meal, the evening becomes a remarkable and powerful team-building tool.

Option 3: CHEF & CHAUFFEUR Pair Bistro Best of B.C. Menu*

One of Vancouver's most unique restaurants is a compact, intimate, and artful space on the city's West Side. Serving uniquely B.C. regional dishes complemented by a 100% British Columbia wine list, Pair Bistro is one of the city's 'secrets'.

Wild Mushroom Latte, White Truffle Oil
Crannog Organic Pooka Cherry Ale

•

Spinach, Arugula, Wild Boar Bacon,
Hemp Seed-crust Salt Spring Island Goat Cheese
Joie, A Noble Blend

•

Fraser Valley Game Hen
Lavender Fireweed Honey Glaze
Orofino Canadian Oak Chardonnay

•

Arisan Cheese Board – Farmhouse, David Woods,
Hilary, Moonstruck, McLennan Farm and
Poplar Grove Selections
Venturi Schulze Brandenburg No. 3

•

Blueberry Crème Brulee with a
Crispy Cinnamon Sugar Crust
Paradise Ranch Merlot Icewine

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Option 4: Ocean 6 Seventeen

Compact, False Creek-side Ocean 6 Seventeen offers casual comfort, and impeccable cooking from Chef Sean Cousins, one of Vancouver's pioneering 'eat local' chefs. Toss in a smart, focused wine list, knowledgeable servers and you'll soon realize why 80% of diners on any given evening are nearby residents.

CHEF & CHAUFFEUR Ocean 6 Seventeen B.C. Tasting Menu*

AGASSIZ TROUT

House smoked, beet borscht,
dill crème fraiche
wine accompaniment

PORK

Confit, cauliflower blue gratin,
concord pear emulsion
wine accompaniment

VEAL

House bacon wrapped tenderloin,
fennel puree, rissole of roots
wine accompaniment

SABLEFISH

Mushroom braised, new potato,
Spring shoots
wine accompaniment

BEEF

Braised shortrib, chili jus,
Braised collard greens, grits
wine accompaniment

B.C. ARTISAN CHEESES

House crisps and condiments
wine accompaniment

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Other CHEF & CHAUFFEUR recommended restaurants:

Bishop's: organic, regional, fine dining in refined surroundings complemented by impeccable service

Aurora Bistro: 100% Canadian cool and casual dining, and an all-B.C. wine list on modern Main Street

Vij's: modern Indian cooking featuring traditional methods and spicing and B.C. products, complemented by an unerring and focused wine list

Coast: modern B.C. seafood in ultra sleek surroundings in happening Yaletown complete with a must-do communal chef's table

Parkside: this jewel in the heart of Vancouver's West End, steps from Stanley Park features lusty, flavourful cooking and a killer wine list and superb al fresco dining

Cru Bistro: a magical wine-centric restaurant (note the colour-coded wine and food pairing menus), a magnet for wine-obsessed Vancouverites.

Fuel: this new addition to the city's dining scene hit the ground with all systems firing. The chef/sommelier owners are arguably the most talented team in the city, and are committed to putting the city's best food and wine experiences on plates and in glasses.