

# TAMARACK APPETIZER MENU

<b>BC SPOTTED PRAWNS</b>	\$16
Marinated prawn parfait, stilted above spiced mango & ginger relish in a martini glass rimmed with fresh avocado	
<i>Wild Rock Sauvignon Blanc 2007, New Zealand</i>	\$50
<b>PHEASANT KARAAGE</b>	\$16
BC pheasant marinated in the Japanese style, presented with orange supreme, sunomono cucumbers & soba noodle salad	
<i>Montecello Crianza Rioja 2003, Spain</i>	\$45
<b>VIETNAMESE SOUP</b>	\$15
Hot & sour ILL style, with edamame peas, seasonal mushroom, grilled whitefish & prawn, finished with citrus juices & sesame oil	
<i>Kettle Valley Gewurztraminer 2006, Canada</i>	\$37
<b>RUSTIC LODGE CAESAR SALAD</b>	\$15
Romaine hearts, with olive crostini, prosciutto ribbon, parmesan shavings, soft poached egg & Caesar vinaigrette	
<i>CedarCreek Estate Select Chardonnay, 2005</i>	\$44
<b>DUCK SPRING ROLLS</b>	\$15
Confit of duck, kimchi & oyster mushroom, salad of daikon & seaweed, garnished with bc cranberry & mint sauce	
<i>CedarCreek Estate Select Pinot Noir, 2006</i>	\$44
<b>LOCAL GREENS SALAD</b>	\$12
Hand picked Cincott greens, herbs, tomatoes & cucumbers, house dressed	
<i>Sumac Ridge Black Sage Vineyard Pinot Blanc, 2005</i>	\$42