

TAMARACK DINNER MENU

BEEF

\$38

Organic Salt spring beef rib, slow cooked & finished on the grill with toasted sesame & pickled ginger sauce, sweet potato tempura

Domaine de Beaulieu Chateaufort 2004, France

\$99

HALIBUT

\$37

Pan seared BC Halibut presented with wild mushroom risotto cake complimented by charred tomato & smoked mussel emulsion, finished with fresh basil & olive oil

Catena Alta Chardonnay 2002, Argentina

\$91

BISON

\$45

Char grilled AAA buffalo tenderloin, braised onion & port demi glace, orange scented potato puree topped with blue cheese & panko crusted onion rings

St. Francis Cabernet Reserve 1997, USA

\$135

TUNA

\$36

Grilled & lime basted sashimi grade tombo, chai basmati pilaf, Cincott spicy greens & garnished with fresh pineapple cilantro chutney

Bolla Amarone della Valpolicella 2004, Italy

\$97

CHICKEN

\$32

Bourbon marinated free run leg of chicken, grilled with smoked pepper BBQ sauce, & a creamy corn, bacon polenta cake

Quails' Gate Family Reserve Pinot Noir 2006, Canada

\$78

CANNELLONI

\$28

Lodge made pasta, filled with Indian style palak paneer, (curried spinach & cheese) paired with carrot & cucumber ribbon salad & grilled naan bread

Lang Farm Reserve Riesling 2006, Canada

\$44