



K E N S I N G T O N  
R I V E R S I D E I N N

Executive Chef: Duncan Ly

Maitre d'hotel: Ich Diocee  
Wine Director: Jennifer Walden



## Chef's Table Welcomes Chaîne des Rotisseurs

### Amuse Bouche

*quebec foie gras torchon, verjus gelée*  
sauternes - style sipper

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### Roasted Sunchoke Velouté

*sautéed forest mushrooms, soft poached quail egg*  
see ya later ranch, chardonnay, okanagan valley, 2006

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### Pan Roasted BC Sablefish

*braised red cabbage, speck, pommery mustard*  
weinbach, ste catherine, pinot gris, alsace, 2005

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### Intermezzo

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### Sous Vide Cervena Venison

*potato and organic carrot pavé, fiddleheads, venison jus*  
alvaro palacios, les terrasses, priorat, 2005

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### Cheese Selection

*whipped gorgonzola, manchego, pear butter*  
tokaj classic, tokaji late harvest classic cuvée, hungary, 2003

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### Valrhona Chocolate and Chili Parfait

*strawberry purée, espresso crème fraîche*  
dashe, late harvest zinfandel, dry creek valley, 2006