

Chocolat Ce Soir

November 10, 2009 Horizons Restaurant

Chocolat Ce Soir Menu

Created by Chef John Garrett and Chocolatier Wim Tas of ChocolaTas

Sumac Ridge Estate Winery Tribute Sparkling
Commemorative Sparkling wine created in honour of the Vancouver 2010 Winter Games

AHI TUNA TATAKI

Togarashi cocoa rub, avocado, tomato, ginger, soy, lime

EX NIHILO VINEYARDS RIESLING

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GOAT CHEESE, FIGS, PINE NUTS

Baked in phyllo, Araguani chocolate port reduction, dried cherries

Saturna Island Estate Winery Pinot Noir

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SORBET

ChocolaTas lavender infused chocolate

PEKIN DUCK BREAST

*Sherry soy & brown sugar marinade, 5 spice-Valrhona Pur Ghana chocolate sauce,
Apple two ways, caramelized yam*

Veglio Michelino e Figlio, Baric, 2006

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71 % CALLEBAUT CHOCOLATE MOUSSE TOWER

Passion fruit gelee, chocolate krispie brittle

Includes

Tealicious Teas, coffee, dessert wines

Alternate Meal for the Pekin Duck Course for Vegetarians

Gnocchetti

Horizons Restaurant
ChocolaTas

www.horizonsrestaurant.com
www.chocolatas.com

Only \$125 per person, plus taxes and gratuities www.chocolatefestival.ca