



The BBB Vancouver Island  
2009 Torch Awards Gala Dinner



Amuse Bouche

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Select either the  
Smoked Tuna Carpaccio with Smoked Salmon Tartar  
Dried Tomato, Avocado and Baby Frisse Salad

Or

Beef Carpaccio with Olive Caper Vinaigrette  
Herb Greens

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Select either the  
New York Striploin  
Chef Choice of Potato & Seasonal Vegetables  
Dijon Veal Jus

Or

Herb & Mustard Seed Crusted Halibut  
Chef Choice of Potato & Seasonal Vegetables  
Orange Thyme Butter Sauce

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Mozart Mousse Cake  
Bailey's Anglaise and Shaved Chocolate  
Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

