

# Kamloops Hospice Association Bucket List Raffle

Live Your Best Life and Contribute to Our Patients' Very Own Hospice Care Experience



## Chef Ryan's Tasting Menu



**Chef Ryan Clark on site at your private home to prepare, demo and create an interactive experience.**

- Menu based on 8-10 guests
- Monte Creek Winery pairings

*Please check availability and book well in advance.*

### — 1<sup>ST</sup> COURSE —

Freshly shucked oysters - **DEMO**

X-small variety, sauces and toppers to complement

Spiced cheese pate,  
spread on toasted melba's and topped with mango chutney and toasted almonds  
(Vegetarian)

### — 2<sup>ND</sup> COURSE —

Prawns

Thai coconut sauce, black Thai rice

### — 3<sup>RD</sup> COURSE —

Szechwan ribs

Tender pork side ribs, braised for hours in a hoisin broth,  
finished with a sweet and spicy Szechwan glaze

### — 4<sup>TH</sup> COURSE —

Scallops and bacon - **DEMO**

Butter-seared jumbo scallop with rendered pork belly,  
drizzled in a green apple rosemary gastrique, cantaloupe caviar

Fruit 'n nut salad

Mixed baby lettuce, grape tomatoes, raspberries, roasted beets, goat cheese, candied pecans,  
peach/raspberry gastrique, extra virgin olive oil, balsamic reduction and fresh ground pepper  
Passion fruit sorbet

### — 5<sup>TH</sup> COURSE —

Yorkshire pudding

Braised short ribs, caramelized leeks, wild mushroom red wine demi-glace,  
celeriac puree, thyme roasted tomato

### — 6<sup>ST</sup> COURSE —

Dessert - **DEMO**

Chef Clarky's apple pie  
Vanilla bean ice cream and caramel