# LES CHEVALIERS DES VINS DE FRANCE





#### **Dinner at CRU RESTAURANT**

1459 West Broadway, Vancouver Monday, the 25 October 2010 at 7pm

For this year's fall dinner, Les Chevaliers des Vins de France will be dining at CRU RESTAURANT, 1459 West Broadway, Vancouver. Owner Mark Taylor and chef Alana Peckham have arranged a wonderful menu and we have paired some excellent French wines to complement the food

Cru Restaurant has received many awards including recommendations by Zagat, Vancouver Magazine, Vancouver Eating and Cooking Magazine, Bon Appetit and more.

#### **Canapes**

Fresh Oysters, Smoked Salmon Crostini, Mushroom Arancini Veuve Clicquot Ponsardin Champagne

### **Seared Qualicum Bay Scallop**

Pancetta, Lentils du Puy and Apple Onion Purée Dopf and Iron "Les Murailles" Riesling 2002

#### **Crispy Pork Belly**

Autumn Herb and Tomato Cassoulet Chateau La Garde White Bordeaux 2004

# ◆ ◆ ◆ Braised Beef Short Ribs

Roasted Root Vegetables, Creamy Gorgonzola Polenta Leoville Las Cases Bordeaux 2001 Chateau Puygueraud Bordeaux 2004

#### Warm Spiced Apple Cake

Caramel Sauce and Vanilla Bean Sour Cream Mousse Chateau Veri 2000

Cost: Members - \$100 Non-Members - \$125

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### **Dinner at the CRU RESTAURANT**

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This will be a tasting that you won't want to miss, sign up soon, as attendance is limited.

Maximum Participant 44

The best way to register is right here on Karelo,

http://www.karelo.com/register.php?BID=301&BT=10#Ev8905

And you get instant confirmation of your seat.
You can also register by sending a Cheque and your information to:

Les Chevaliers des Vins de France PO Box 19151, 4th Ave. Postal Outlet Vancouver, BC V6K 4R8

For event related questions please contact Dave Ford (<u>davesueford@shaw.ca</u>) or Doug Eakins (<u>eakins@shaw.ca</u>).

Merci beaucoup,

Bill Campbell
Les Chevaliers des Vins de France

