

MOVEMBER DINNER

two great chefs come together for a delicious japanese fusion dinner

100% of profits will be donated to 'movember' to support men's health



chef shaun snelling



**\$69 + tax
per person**



chef kei lowes

monday, november 29
6pm welcome cocktail, 6:30pm first course
reservations required
greatroom@longbeachlodgeresort.com
250-725-2442

MOVEMBER DINNER



*join us for a fun evening of japanese fusion to support mens health
two great chefs, one delicious meal*

six course menu, welcome cocktail | \$69

+ tax & gratuity

WELCOME COCKTAIL

'sour side of the sunset'

tomari umeshu, lemon, koshihikari syrup, toki suntory whisky, egg white,
gomashio, bitters

DUCK CROQUETTE

confit duck, maple & tamarind chutney, chives, dehydrated shiso

SEAWEED SALAD

NAAS seaweed, pickled shimeji mushrooms, daikon, carrot, crispy shiitake, sesame
vinaigrette, three-year-old sudachi ponzu

BEEF TARTAR

AAA beef tenderloin, braised hakurei turnips, pickled cherry blossom, umeboshi
aioli, cured soy egg yolk, lotus root chips

SURF & TURF

crispy pork belly, smoked outlandish oysters, apple gastrique, celeriac, umami
hollandaise

NOODS AND DASHI

Genmaicha ichiban dashi ebi-shinjo, soba noodle, shrimp salt, shiitake/nori
powder, yuba

MADELEINES

yuzu and thyme madeleines, crystalized yuzu peel, ricotta crème diplomat