



CREATED FRESH FROM CHEF ROB FEENIE'S KITCHEN

Rob Feenie, Canada's first Iron Chef America champion, is the culinary leader of Cactus Club Cafe. One of Canada's most recognized and celebrated chefs, Chef Feenie is committed to fresh, local and sustainable ingredients and oversees every aspect of our menu, from signature dishes to reworkings of Cactus classics.

Select from this exclusive three-course tasting menu for \$45 per person.

appetizers

starter tuna tataki

seared ocean wise albacore tuna, green papaya slaw, orange, avocado, pine nuts, yuzu vinaigrette.

'09 kung fu girl riesling, *washington state* (6oz) 12

or

butternut squash + prawn ravioli duo

truffle beurre blanc, amaretti, pine nuts and crispy sage with a white wine sautéed jumbo prawn.

'09 la crema chardonnay, *california* (6oz) 14

mains

rob's hunter chicken

shiitake, button, portabello and crimini mushroom demi-glace, green beans, and herb fingerling potatoes.

'09 le vieux pin 'feenies blend' rouge, *british columbia* (6oz) 9

or

peppercorn sirloin

9oz certified angus beef® sirloin, pernod peppercorn demi-glace with mashed potatoes and seasonal vegetables.

'09 j lohr 'seven oaks' cabernet sauvignon, *california* (6oz) 12

or

soy-dijon salmon

whole grain barley, sugar snap peas, shiitake mushrooms with a soy butter sauce.

'10 gray monk pinot gris, *british columbia* (6oz) 9

dessert

white chocolate cheesecake

chocolate cookie crust, raspberry compote and hand whipped cream.

'06 jackson-triggs riesling icewine, *british columbia* (2oz) 12

or

chocolate peanut butter crunch bar

with tahitian vanilla ice cream, caramel sauce and crunchy chocolate pearls.

'05 taylor fladgate late bottled vintage port, *portugal* (2oz) 7