



Sonora Resort Joins Relais & Chateaux

April 29, 2009 at 8:54 pm · Similar Stories in Keith Talent



On Monday night [Lumiere](#) hosted a celebration for [The Sonora Resort](#) being named to the very prestigious rolls of [Relais & Chateaux](#) properties. Mssr. Boulud was in the house overseeing preparations personally. Come inside for a full rundown of the menu



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TOP 40 FOODIES UNDER 40

Chefs, sommeliers, restaurateurs, retail producers, farmers, winemakers, leaders (teachers, innovators, authors, media (authors, cookbook writers, journalists)

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and accompanying wines from this lovely evening.



PRESSING OF QUEBEC FOIE GRAS

Thiessen Farms Pheasant and Young

Leeks, Red Beet Compote

Sainte-Croix-du-Mont, Chateau de
la Rame 2004

LEE PARSONS, EXECUTIVE CHEF

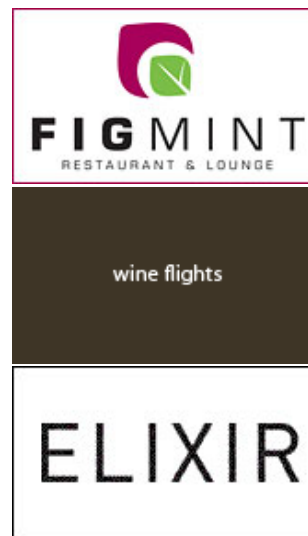
WEDGEWOOD HOTEL & SPA



QUALICUM BAY SCALLOP

Dungeness Crab Pastilla, Vichy Carrot

puree with Spot Prawns



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Cote du Beaune Blanc, Drouhin,
Burgundy 2007

CASTRO BOATENG, EXECUTIVE
CHEF THE AERIE RESORT AND SPA



UNI CRUSTED QUEEN CHARLOTTE
ISLAND HALIBUT Green and White
Asparagus, Buddha Hand, Black Garlic

Latour-Giraud Meursault, Cuvee
Charles Maxime, Burgundy 2004

DALE MACKAY, EXECUTIVE CHEF
LUMIERE



MT. LEHMAN HERITAGE BLUE FOOT

CHICKEN Morel Mushrooms, Ramps,

Foie Gras Puree, Truffle Jus

Pinot Noir, Foxtrot, Naramata

Bench, BC 2005

MATTHEW STOWE, EXECUTIVE

CHEF SONORA RESORT



METCHOSIN LAMB SADDLE

'Tabouli Salad', Parsley Root Puree,

Bordelaise Ravioli, Crisp Sweetbreads

Crozes Hermitage, M. Chapoutier,

Les Meysonnier 2006

JOHN WALLER, EXECUTIVE CHEF

THE WICKANINNISH INN



CARMELIZED ATULFO MANGO
CONFIT

Speculoos Biscuit, Mango Lime Sauce,
Ginger Ice Cream

Late Harvest Riesling, Gehringer
Brothers, Okanagan Valley, BC
2007 Cognac, Henessey XO

BRUNO FELDEISEN, EXECUTIVE
PASTRY CHEF LUMIERE

For me the standout dish was the Blue

Foot Chicken, succulent thigh meat pressed and cooked sous vide so that it appeared to be pork belly, not particularly lean with striations of delicious flesh encased in fat. The only element to any dish I didn't love was the Bordlaise Ravioli that accompanied the lamb.

Vancouver is a city where good xiao long bao are almost as ubiquitous as cheap sushi, and my juicy bun quotient is filled at any number of Shanghaiese spots that do the same concept with savourier less greasy broth.

It was a very nice meal, and superb evening.

~KT

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1 Comment »

girl cook wrote @ April 29th, 2009 at 11:11 pm

i heard the food was amazing. The party was great and db was hopping. Good to see Lumiere back on its feet.

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