

The Objectivist Center

*cordially requests the honor of your presence
at its twelfth annual*

Sponsors Dinner

*The Vancouver Club
Vancouver, British Columbia
Thursday evening, the eighth of July, 2004*

Cocktail Reception

Hot and cold hors d'oeuvres
Hosted bar

Dinner

Lobster Bisque
tarragon essence

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Kagan Bay Scallop Salad
watercress, okanagan stone fruit, pistachio emulsion

OR

Ahi Tuna Tartare and Sashimi
macadamia nuts, bull's blood lettuce salad, alaea red sea salt, sweet onion & soy vinaigrette

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Seared Skeena River Spring Salmon
sweat pea gnocchi, sunchokes salmon candy, cold pressed extra virgin olive oil

Gara Masala Rubbed Roasted Duck Breast
potato and pea samosa, leg confit, minted mango salad

New York Steak
braised short ribs, savory brioche bread pudding, onion rings, broccolini, jus

Organic Leek and Mascarpone Risotto
wild mushrooms, fennel, lemon confit

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Bittersweet Vahlrona Chocolate Tart
cherry caramel, rose scented sour cherry compote & spiced cardamom cream

Reception: 6:30 p.m. \$95.00 per person Dinner: 7:30 p.m.

R.S.V.P. by phone or with the enclosed card by June 21, 2004