



**A mysterious new food event in Vancouver sold out the first time it was held
...Don't miss the next "Mystery Kitchen Tour"**

Date: Friday, July 30th

Time: 6 pm - 10 pm

Suggested attire: Business Casual

Tickets: Limited to just 100 lucky guests [To purchase tickets](#)

The Price: \$125.00 per person

Location: The Vancouver Club

The Chefs: We'll never tell. The Wines: Some of the best. The Menu: It's a mystery
The beneficiary: Young chefs, farmers, fishers, gardeners, foragers & artisanal food producers.

For information on the Canadian Chefs' Congress [click here](#)

**Which world class chefs will be preparing the cuisine at the July 30th dinner?
Be one of the lucky 100 guests to find out....**

**Psssstttt Shhhhhh!!!!!! Nudge, Nudge, Wink, Wink
You didn't hear it from us, but.....
Here's the scoop!!!!**

Vancouver Club Dinner

Reception

Quang Dang - Executive Chef, Diva at the Met, Metropolitan Hotel

Canapes:

Spiced Yarrow Meadows Duck Meat Balls, Young Garlic puree

Rare Seared Albacore Tuna, Granville Island sake emulsion

Poached Cherry Tomatoes Infused with Basil

Salt Spring Island Goat Cheese Bread Stix

Dinner: (just a sample, not the whole scoop)

Jeremie Bastien - Owner/Executive Chef, Boneta

Spring salmon gravlax, nugget potatoes, avocado, pickled cucumber, crispy shallots

Wine: Township 7 "7 Blanc" 08

Chris Whittaker - Executive Chef, O'doul's, Listel Hotel

Seared Qualicum Beach Scallop, Chilliwack corn and saffron puree, bacon powder,

Poplar Grove Tiger Blue panna cotta

Wine: 2008 Averill Creek Pinot Gris

WOW - REMEMBER You didn't hear it from us!!!!

[Hamilton Street Grill](#) - 1009 Hamilton Street, Vancouver, BC - 604.331.1511

Lunch: 11:30 am - 2:30 pm Monday to Friday • Dinner: 5:00 pm - Midnight 7 nights a week.