

ENTERTAINING WITH STYLE



## Saturday Night Surf & Turf

On **Vancouver Island**, that means catching your own salmon and showcasing fine local beef. Here's how one B.C. couple celebrates the region's fantastic foods and wines.

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### DINNER FOR 6

Lox on Baguette Rounds with Lemon Crème Fraîche  
Smoked Salmon and Apricot Chutney on Rye Toasts  
Salmon and Avocado Tartare on Cucumber Slices  
    > OKANAGAN VALLEY SPARKLING WINE  
Roasted Pancetta-Topped Beef Tenderloin with Wild Mushrooms  
    Broccoli Pancotto  
Smashed Red Potatoes with Bay Leaves  
    > OKANAGAN VALLEY RED  
Apple and Dried-Cherry Galette with Rich Caramel Sauce

Recipes begin on page 80.



OPPOSITE: Hosts Stacy Kuiack and Karen Jawl (far right) like to keep their dinner parties relaxed and casual. THIS PAGE: Three different salmon appetizers get the party off to a pretty start (and show off the salmon Stacy caught on his boat earlier in the day).