

BEACHSIDE

forno

THE place to go in Ambleside

June, 2011

**WEDNESDAYS -
LIVE MUSIC:**



Join us every Wednesday evening to enjoy the tunes of North Vancouver's Keith Bennett. As a veteran singer and instrumentalist he has performed at many top Canadian venues including the Vancouver Symphony Orchestra and on over 200 CD's and soundtracks for film and television.

www.keith-bennett.com

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IN THE COMMUNITY:

Harmony Arts:

July 29 – August 8, 2011
Award winning 10 day arts and culture festival at Ambleside.

Salsa by the Sea:

In its sixth year, this is the best place to dance this summer. Starts June 23rd at Ambleside Landing by the pier. \$6 drop in fee.

Works of Gordon Smith

Beachside Forno Joins Forces with Wine Savant Kurtis Kolt to Present Engaging Wine Themes All Summer Long



First Up "Spring Into Summer" on Monday June 27, 6:30pm

Spend the evening at Beachside Forno for a fun, food and wine fuelled evening. Designed and led by Vancouver's affable and charming wine luminary, [Kurtis Kolt](#), join us for a celebration of summery wines and matching food pairings - with a twist. If you aren't familiar with the wines being served, then you've got the point. Kurtis introduces diners to lesser known, but equally refreshing and delicious summer sippers from across the globe. For only \$50 per guest*, the evening begins with a sparkling wine and canapé reception featuring three types of bubbles and some tasty bites. Guests will then be invited to sit down and enjoy our three-course meal inspired by the spirit, ingredients and wines of summer. Head home with some new wine pairing tips and take-home materials. Reserve your space by calling 604.926.3332.

*Tax and gratuity not included

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Collection:

A collection of West Vancouver artist Gordon Smith and his late wife Marion's artworks are on display at the West Vancouver Museum now through August 27.

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**Cocktail Classroom
Mojito Madness**



With the temperatures rising and the sun making its grand entrance two things pop into mind, patios and mojitos. After the long wet spring, we at Beachside Forno are excited to see our own mint garden come back in full force ready to create this refreshing summer classic on our [cocktail list](#). Also with the summer comes the Farmers Market which will help in supplying us with fresh fruit to add a little ZAZ to our mojitos. If you wanted to make a few rounds at home for some friends and family, here's how:

- 1.5 oz. Havana Blanco Rum
- one lime juiced and quartered
- 12 mint leaves (we use it fresh from our own garden)
- 1 oz. simple syrup
- Soda water.

Mix all ingredients except soda in a shaker with ice. Shake vigorously to break the mint leaves. Pour into tall glass and top with soda. Add fresh seasonal fruit such as strawberries, raspberries, to the mix to change it up.

Enjoy.

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**Summer + Ambleside Beach +
Beachside Forno = Fun**

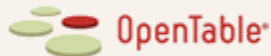


Ahhh ... Ambleside Beach. What can't you do at Ambleside on a summer day? Fish from the pier - for crabs, starfish, perch, bullheads and even the odd salmon. Swim in the ocean, stretch out on a blanket for some leisurely sunbathing or roll up your pant legs and stroll the shores. Amp things up a bit with a game of frisbee, football or soccer on the playing field.

Kids love Ambleside too. With all the options for outdoor activities don't forget to pack a basketball and volleyball for the hoops and nets, junior's wheels for the skateboard park and baby's bucket and pail. Tire out your pooch at the lively dog beach at the far end of the road.

And now that you've all worked up an appetite, side-step the concession stand for a healthy and delicious brunch, lunch or dinner at Beachside Forno. As twilight hits, pull up a chair or a blanket to watch the early evening cruise ships roll by - both our patio and the beach offer stunning views.

[Reserve Online](#)



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604.926.3332 | 1362 Marine Drive, West Vancouver, BC | news@beachsideforno.com

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