

showcase

R E S T A U R A N T & B A R

NEW YEAR EVE DINNER SET MENU \$69/PERSON

Chefs Amouse Bouche

STARTER (CHOICE OF ONE)

Sous Vide Pork Belly

kim Chee Pearls, fried nori, charred scallion puree, sake reduction

Red Thai Curry Seafood Chowder

clams, prawns, yukon gold potatoes, crispy onions, chili oil, cilantro

Albacore Tuna Tartar

compressed cucumber, sweet sambal, wonton crisps, coriander lime aioli, tobiko

Kale and Pomegranate Salad

spiced pumpkin seeds, goat cheese, preserved lemon vinaigrette, sweet potato chips

ENTRÉE (CHOICE OF ONE)

Charred AAA Beef Tenderloin

marsala potatoes, cumin roast carrots, baby heirloom tomato salad, coriander mint yogurt

Seared Sablefish

oyster and enoki mushrooms, coconut dashi, black garlic oil, nappa cabbage, braised daikon

Grilled Sockeye Salmon

baby bok choy, soba noodle salad, yuzu sake vinaigrette, togarashi, pickled shallots

Roast Vegetable Layered Lasagna

toasted pine nuts, parmesan, chilies, asparagus, fennel cream

DESSERT (CHOICE OF ONE)

Eggnog Crème Brûlée

fresh fruit, butter shortbread

Cranberry Spiced Milk Chocolate Mousse Cake

*feuillitine crumb, vanilla anglaise
cherry, lemon*



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

CHOICE OF STARTER, ENTRÉE+DESSERT | \$69
Includes freshly brewed Starbucks coffee and Tazo tea.