



DINE OUT 2022
THREE COURSE DINNER
\$49 PER PERSON

TO START

BABY KALE AND QUINOA

apple and buttermilk vinaigrette, toasted almonds, hemp hearts, feta, grape tomato, fennel

MAIN

GRILLED SOCKEYE SALMON

tarragon emulsion, herb potatoes, broccolini, pickled mustard seed, confit tomatoes

THE END

DARK CHOCOLATE CUSTARD MOUSSECAKE

coffee crèmeux, cocoa nibs

CHEF CRAFTED.FRESH.LOCAL.SOCIAL.



showcaserestaurant



showcase restaurant & bar

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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