

SUNDAY

DATE NIGHT

3 COURSE SHARED MENU

49 PP (menu based on two people)

to start

Burrata & Stone Fruit

Plum & Cabernet Sauce, Spiced Pistachios,
Preserved Stone Fruit, La Panza Extra Virgin Olive Oil

&

Roasted Cauliflower

Zaatar Dukha, Cumin Seed Butter, Chive Crema,
Charred tomatoes

mains


Grilled 6oz Striploin

Seared Fingerlings, Tokyo Turnips, Broccolini,
Sherry Jus

&

Clam & Prawn Vongole

Prawns, Manila Clams, Tagliatelle,
Grana Padano, Fresh Parsley

 *vegetarian option*

Risotto Alla Norma

Smoked Eggplant Tomato Sauce, Roasted
Red Peppers, Fresh Basil

sweet tooth

Vancouver Fog Basque Cheesecake

Caramelized Apples, Lavender, Almond Crumble

&

Showcase Ice Cream & Sorbet

Caramel, Chocolate & Our Weekly Sorbet Flavour

Sunday Date Night Menu includes 50% off select wines (by BTL)

WINE SELECTION





50%
OFF

WINE PAIRING

WHITES/BOTTLE

Bartier Bros | 62
Semillion *BC*

Anthilia Donna Fugata | 67
Viognier Chardonnay blend
Sicily, ITA

REDS/BOTTLE

Crasto | 74
Touriga Nacional *PT*

Bila-Haut | 85
Grenache + Syrah + Carignan
Côtes du Roussillon Villages, FR

SPARKLING/BOTTLE

Stellers Jay Brut | 68
Okanagan Valley, BC