

DINE OUT VANCOUVER 2025

49 PER PERSON

TO START

'PETITE' GREENS

*arugula, spinach, frisee, candied pecans, goat cheese, cucumber,
watermelon radish, sherry thyme vinaigrette*

Kim Crawford, Sauvignon Blanc

OR

ROASTED RED PEPPER & FENNEL SOUP

parmesan foam, crispy fennel, house baked focaccia, micro herbs

Liquidity, Viognier

MAIN EVENT

DUO OF DUCK

*seared duck breast & confit duck presse, grilled broccolini,
'smashed' fingerling potatoes, cipollini onions, braised apple jus*

La Crema, Pinot Noir

OR

SABLEFISH & SCALLOPS

*maitake mushrooms, miso dashi, lemon oil, bok choy,
braised lotus root & daikon*

Wakefield, Riesling

OR

BUTTERNUT SQUASH CASARECCE

butternut squash 2 ways, burrata, pine nut crumb

The Prisoner "Unshackled", Cabernet Sauvignon

SWEET ENDINGS

BANANA FOSTER CHEESECAKE

*caramelized banana, salted candied walnuts,
rum infused whipped mascarpone*

Blandy's, Madeira, Duke of Clarence

OR

HOUSE SORBETTO

assorted flavours

Steller's Jay Brut

3 oz WINE PAIRING PER COURSE

\$18

ENHANCEMENTS - \$8 PER SIDE

RISOTTO • POTATO GNOCCHI • ZUCCHINI ROSTI • ONION RINGS
SMASHED POTATOES • ROASTED MUSHROOMS