

WINTER CELEBRATION MENU

\$85 per person

5 PM – 9 PM

Sommelier Wine Pairing *add \$68*

APPETIZER

YUCA SOUP

Aromatic basil-mint infusion, crispy leek, preserved lemon

add hokkaido scallop +7

WINE PAIRING:

SERENA 1881 · VALDOBBIADENE PROSECCO – GLERA · 5 OZ
VENETO, ITALY

STARTER

SASHIMI MORIAWASE

Albacore, Bluefin, Hokkaido scallop, Sockeye, Hamachi

WINE PAIRING:

BLUE GROUSE – PINOT GRIS · 5 OZ
COWICHAN VALLEY, BC

or

CAUSA TASTING

Crab: Creamy citric, huancaína, toasted coconut, yam chip

Smoked prawn: Aji panca glaze, avocado mousse, panca emulsion, crispy quinoa

Bluefin tataki: Pickled red cabbage, hoisin

WINE PAIRING:

GÉRARD MILLET · SANCERRE – SAUVIGNON BLANC · 5 OZ
VAL DE LOIRE, FRANCE

or

MOTOYAKI

Spiced miso aioli, chalaca, herring caviar

WINE PAIRING:

FRANCA WINES – RIESLING · 5 OZ
NARAMATA, BC

or

UME VEG ROLL

Ume aioli, oba leaf, cucumber, avocado, wasabi

WINE PAIRING:

SELLA & MOSCA “LA CALA” – VERMENTINO · 5 OZ
SARDEGNA, ITALY

MAINS

SABLEFISH

Aji panca, miso squash quinotto, bok choy, quinoa chicharrón

WINE PAIRING:

LAROCHE · CHABLIS – CHARDONNAY · 5 OZ
CHABLIS, FRANCE

or

TENDERLOIN

Peruvian rice, saltado reduction, seasonal vegetables

WINE PAIRING:

POPLAR GROVE – CABERNET FRANC · 5 OZ
PENTICTON, BC

or

PATO AHUMADO

Smoked duck breast, cilantro-cauliflower purée, fingerling potato, duck jus

WINE PAIRING:

SELLA & MOSCA – CANNONAU DI SARDEGNA · 5 OZ
SARDEGNA, ITALY

or

MUSHROOM RISOTTO

King oyster, enoki, Grana Padano, edamame, thyme oil

add 4 g burgundy truffle +14

WINE PAIRING:

BRANCAIA · CHIANTI CLASSICO – SANGIOVESE · 5 OZ
TOSCANA, ITALY

DESSERT

PICARONES

Caramelized pecans, spiced syrup, lúcuma ice cream

YUZU POSSET

Chilled yuzu cream, strawberry gel, fresh fruit

SORBET

Daily selection

WINE PAIRING:

WHISTLER · LATE HARVEST – RIESLING · 2 OZ
SIMILKAMEEN VALLEY, BC