



DINE OUT VANCOUVER 2024

JANUARY 17 - FEBRUARY 4, 2024

DINNER, 3 COURSE

\$59 per person

wine pairings available for additional \$39 per person

CAULIFLOWER VELOUTE

fried capers, almonds
add hokkaido scallop 9

wine pairing: *Mt Boucherie, Zweigelt Rosé 12*

or

SOFT SHELL CRAB TACO

soft shell crab, ikura, mango salsa

wine pairing: *Thörle Saulheim, Riesling 16*

or

ANCORA GREEN SALAD

hannah brooke farm greens, cherry tomatoes, soft boiled eggs, asparagus, yuzu vinaigrette

wine pairing: *Shichida Muroka by Tenzan 22*

PERUVIAN CHICKEN CURRY

aji amarillo, fried fingerling potatoes, soft boiled egg, side of rice

wine pairing: *Domaine de Villaine, Bouzeron, Aligote 35*

or

BEEF STIR FRY

sautéed striploin, red onions, scallions, saltado sauce, side of rice

wine pairing: *Doria, la Petite Grace, Pinot Noir 12*

or

SOLTERITO SALAD

red and white organic quinoa, queso fresco, chulpi corn, edamame, huacatay, seasonal vegetables
add sablefish 25 | add short rib 23

wine pairing: *Little Engine Estate, sauvignon Blanc 18*

CRÈME BRÛLÉE

guanabana crème brûlée

wine pairing: *Château La Rame 10*

or

PICARONES

pecans, spiced syrup, lucuma ice-cream

wine pairing: *Paradise Ranch, Late Harvest Merlot 8*

Executive Chef Sebastian Delgado

Sorry, no changes, alterations, splitting, or substitutions allowed. PRICES EXCLUDE TAX AND GRATUITIES