



DINE OUT VANCOUVER 2024

JANUARY 17 - FEBRUARY 4, 2024

LUNCH, 3 COURSE

\$45 per person

wine pairings available for additional \$29 per person

CAULIFLOWER VELOUTE

fried capers, almonds
add Hokkaido scallop 9

wine pairing: *Mt Boucherie, Zweigelt Rosé 12*

or

CHICHARRON SUSHI ROLL

sous vide and fried pork belly, miso sauce, black pepper

wine pairing: *Matawhero, Sauvignon Blanc 15*

SHRIMP RISOTTO

cauliflower, preserved lemon, edamame, matane shrimp

wine pairing: *Fowles, Farm to Table, Chardonnay 12*

or

SUSHI PIZZA

crispy rice, avocado, dungeness crab, tuna, sockeye salmon, unagi sauce

wine pairing: *Cipes Summerhill, Brut, Rose 17*

DAILY SORBET

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