

DINE OUT VANCOUVER 2023

3 COURSE

\$65 per person
wine pairings \$35 additional, per person

APPETIZER

LOBSTER BISQUE

grilled prawns, queso crème fraiche,
shrimp crackling

or

SUSHI PIZZA

hoisin glazed tuna, crab meat, rocoto aioli,
avocado, crispy rice

or

LINGCOD CEVICHE

acevichado sauce, cherry tomato, avocado,
yam purée, red onion, tortilla chips

DESSERT

PAVLOVA

meringue, lemon curd,
mascarpone cream, cherry wafer

or

MANJARI CHOCOLATE FONDANT

passion fruit gel, strawberry cuilis, fresh berries

FEATURE COCKTAIL

LITTLE BIRD | 2oz +15

*The origin of the word pisco comes from the port
city in Peru, which is the native Quechua word that
means 'little bird'.*

barsol pisco, hakutsuru sake, yuzu, passionfruit
juice, lem-marakech bitters

MAIN

SEAFOOD PAELLA

aji amarillo, scallop, prawns, mussels, squid,
chorizo, roasted bell peppers, edamame

or

LAMB SHANK

soy braised, potato pave, yam purée,
carrot, broccoli, red wine jus

or

MUSHROOM RISOTTO

sautéed mushrooms, shaved truffles,
grana padano, chives

WINE PAIRINGS

(in the order of appetizer, main and dessert)

SUMMERHILL EHRENFELSER | 5oz

**organic*

dry with notes of apricot, gooseberry, citrus,
honeysuckle, orange blossom, cantaloupe, and
peach, with undertones of tropical fruits

SCORCHED EARTH PINOT NOIR | 5oz

**organic*

medium bodied with concentrated
flavors of black cherry, red plum, oak spice,
clove and a hint of vanilla

SPEARHEAD LATE HARVEST RIESLING | 1oz

aromas of ripe citrus and tropical fruit with
layers of apricot marmalade and honey nectar

Executive Chef Jorge Kim

**allergic or personal modifications are available.*

PRICES EXCLUDE WINE PAIRINGS, SUPPLEMENTS, ADD-ONS, TAX AND GRATUITIES