

DINE OUT VANCOUVER 2016

DINNER MENU

Starters

BUTTERNUT SQUASH SOUP
parmesan foam

pair with Tinhorn Creek Vineyards Gewurztraminer \$9

or

HEIRLOOM BABY BEETS & GOAT CHEESE SALAD
*edible earth, pickled beet mousse,
arugula, aged balsamic & olive oil*

pair with Joie Farm Winery Rose \$14

Mains

BRAISED BEEF SHORT RIB
*red wine braising jus, honey glazed parsnip,
heirloom carrots, ditalini pasta with porcini & parmesan*

pair with Nichol Vineyard Syrah \$14

or

WILD CHINOOK SALMON
quinoa tabbouleh, seasonal vegetables, lemon sauce

pair with Mission Hill Winery '5 Vineyards' Pinot Noir \$10

or

WILD MUSHROOM RISOTTO
*peas & heirloom carrots, balsamic reduction,
freshly grated parmesan*

pair with Mission Hill Winery '5 Vineyards' Pinot Noir \$10

Desserts

PEAR TATIN
vanilla ice cream

or

CHEESECAKE
*lemon curd, freeze dried raspberry
& crumbled shortbread*

pair with Blue Mountain Vineyard Brut \$12

\$40



Prices are subject to applicable taxes.
Please advise your server of any allergies or dietary preferences.