

BLACK+BLUE

DINE OUT VANCOUVER

\$40 | WINE PAIRING \$25

JAN 20TH - FEB 9TH

Appetizers

Mission Hill '5 Vineyards' Pinot Grigio

-or-

Mission Hill 'Rootstock' Pinot Noir

Garlic Prawns

shallots, garlic, white wine, fresh herbs
toasted baguette

-or-

Wagyu Beef Carpaccio

parmigiano-reggiano, arugula
extra virgin olive oil, sea salt

Additional Course 10⁰⁰

Seared Ahi Tuna

jalapeños, ponzu, caviar

Entrées

Mission Hill 'Reserve' Cabernet Sauvignon

-or-

Mission Hill 'Reserve' Chardonnay

Braised Prime Beef Short Rib

chili-garlic braised winter greens
natural jus, fondant potato

-or-

Seared BC Ling Cod Fillet

roasted squash risotto, honey mushrooms
cherry tomatoes, basil

-or-

Substitute Entrée For A

Grilled 10oz Rib-Eye | 10⁰⁰

ADD ONS

Half Canadian Lobster Tail | 12⁰⁰

Jalapeño Creamed Corn | 10⁹⁵

Lyonnaise Potato | 10⁹⁵

Dessert

Prospect 'Lost Bars' Vidal Ice Wine

Vanilla Creme Brûlée

sugared shortbread cookie