

# COAST

R E S T A U R A N T

• DINE OUT VANCOUVER •

\$40 | WINE PAIRING \$25

JANUARY 20TH - FEB 9TH

## APPETIZERS

**Mission Hill 'Rootstock' Pinot Noir**  
or  
**Mission Hill 'Rootstock' Sauvignon Blanc**

**Miso-Salmon Chowder**  
*clams, ginger, dashi, scallions, tofu*

— or —

**Prawn Duo**  
*whole prawn motogaki & crispy prawn spring roll  
yuzu ponzu sauce*

## ADD COURSE

**Chef's Selection of Sushi \$10pp**  
*spicy tuna roll, ebi nigiri, salmon sashimi*

## ENTRÉES

**Mission Hill 'Reserve' Chardonnay**  
or  
**Mission Hill 'Reserve' Merlot**

**Surf & Turf**  
*bacon wrapped beef tenderloin, atlantic lobster tail  
squash & quinoa risotto, béarnaise*

— or —

**Salmon Okonomiyaki**  
*seared sockeye salmon, wasabi mashed potatoes  
pickled ginger, charred cabbage, bonito*

## Add To Any Entrée

Signature Brussels Sprouts 9<sup>95</sup>

3 Grilled Prawns 12<sup>95</sup>

1/2 Pound Snow Crab 23<sup>95</sup>

## DESSERT

**Prospect 'Lost Bars' Vidal Ice Wine**

**Tahitian Vanilla Bean Crème Brûlée**  
*calamansi caramel, tamarind tuile*