

# GLOWBAL

## DINE OUT VANCOUVER

\$40 | WINE PAIRING \$25

JAN 20TH - FEB 9TH

### APPETIZER

#### WINE PAIRING

MISSION HILL ROOTSTOCK SAUVIGNON BLANC

- OR -

MISSION HILL ROOTSTOCK PINOT NOIR

#### “BLT” Salad

pancetta, pickled dill, gem tomato, eggs  
buttermilk & herb dressing

— OR —

#### Roasted Squash Soup

scallop & crab beignet, celery, apple

### ADD COURSE \$10pp

#### Satay Platter

selection of signature satays

### ENTRÉE

#### WINE PAIRING

MISSION HILL RESERVE CABERNET SAUVIGNON

- OR -

MISSION HILL RESERVE CHARDONNAY

#### Wild B.C Harrison Spring Salmon

creamed beet purée, braised cabbage  
fingerling potatoes, rye, dill

— OR —

#### Roasted Angus Striploin

squash & prawn ravioli, brown butter, parsnip purée  
toasted hazelnuts, sage, red wine jus

### DESSERT

#### WINE PAIRING

PROSPECT ADMIRAL SHORTS TAWNY

#### Salted Caramel Fudge Cake

chocolate duo cream

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### ADD ONS

3 SAUTEED JUMBO PRAWNS 13<sup>00</sup>