

trattoria

DINE OUT VANCOUVER \$30
WINE PAIRINGS \$20

JAN 20TH - FEB 9TH

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PROSPECT OGOPOGO'S LAIR PINOT GRIGIO
OR
PROSPECT ROCK WREN PINOT NOIR

Farro Soup
wild forest mushrooms, mussels, porcini brodo
or

Burrata & Crisp Prosciutto
roasted baby tomatoes & basil insalata

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PROSPECT TOWNSEND JACK UNOAKED CHARDONNAY
OR
PROSPECT MAJOR ALLAN MERLOT

Veal Scallopini
bresaola, fontina cheese, white wine butter sauce
brussels sprouts, roasted potatoes
or

Braised Beef Cheek Pappardelle
wild mushrooms, kale, red wine jus
or

Pan Seared Salmon
fried potato gnocchi, grilled zucchini
roasted garlic aglio e olio

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PROSPECT ADMIRAL SHORTS TAWNY

Traditional Tiramisu
mascarpone mousse, espresso soaked lady fingers
mocha crème anglaise