

GLOWBAL

DINE OUT VANCOUVER

\$59 | \$25 WINE PAIRING

JAN 14TH - 31ST

APPETIZER

PORTOBELLO MUSHROOM BISQUE
truffle & chive cream, fried brioche

- OR -

TORCHED ALBACORE TUNA
honey tamari, edamame hummus
pickled radish

4oz WINE PAIRING

Quails' Gate Dry Riesling Okanagan Valley, BC

- OR -

Quails Gate Pinot Noir Okanagan Valley, BC

ENTRÉE

QUEBEC SEARED DUCK BREAST
kaboucha purée, root vegetables
black garlic jus

- OR -

HOUSE SMOKED SALMON RISOTTO
enoki fritters, snow peas, pea greens

SUBSTITUTE YOUR ENTRÉE
8oz canadian tenderloin entrée +25

ADD ON TO YOUR ENTRÉE
butter poached jumbo prawns +16
quebec seared foie gras +24

4oz WINE PAIRING

Quails' Gate 'The Queue'

Cabernet-Merlot-Syrah Okanagan Valley, BC

- OR -

Quails' Gate Chardonnay Okanagan Valley, BC

DESSERT

CHEF SAEKO'S CHEESECAKE
salted caramel, crispy meringue

1oz WINE PAIRING

*Quails' Gate Late Harvest Optima
Okanagan Valley, BC*