

DINE OUT VANCOUVER | \$65

WINE PAIRINGS \$30 | JAN 20 TO FEB 5

APPETIZERS

Battered Sablefish Pressed Sushi
shiso leaves, sesame seeds, sweet soy

- OR -

Salmon Rillete
horseradish, cucumber, toast

- OR -

Celeriac & Apple Soup
focaccia croutons, hazelnuts, sage

WINE PAIRINGS | CHOOSE ONE

Mission Hill Reserve Pinot Blanc Okanagan Valley,
Cedarcreek Pinot Noir Okanagan Valley, BC

APPETIZER ADD ON

½ Dozen Oysters - \$20

ENTRÉE'S

Roasted Branzino
squash risotto, broccolini, parm crisp

ADD PRAWNS \$12

- OR -

Braised Beef Short Rib
parsnip purée, creamed spinach
hickory potato chips

ADD FOIE GRAS \$21

- OR -

Cauliflower Steak
kale, fennel, crispy florets, chimichurri
pine nut dressing

WINE PAIRINGS | CHOOSE ONE

Mission Hill Reserve Chardonnay Okanagan Valley, BC
Mission Hill Reserve Meritage Okanagan Valley, BC

DESSERT

New York Cheesecake
strawberry coulis

WINE PAIRING

Mission Hill Reserve Ice Wine Okanagan Valley, BC