

## DINE OUT VANCOUVER

\$65 | JAN 20 TO FEB 5

\$25 | WINE PAIRING

### ANTIPASTI

#### Foraged Mushroom Soup

shaved black truffle, parmesan foam, crispy sage

- or -

#### Charred Squash & Burrata Salad

dried apple, candied walnuts, lemon purée  
thyme dressing

#### 4oz WINE PAIRING

POPLAR GROVE PINOT GRIS, OKANAGAN VALLEY, BC

- OR -

BLASTED CHURCH SAUVIGNON BLANC, OKANAGAN VALLEY, BC

### PRINCIPALI

#### Slow Roasted Australian Lamb Saddle

salsa verde, carrot purée, charred rapini  
chickpea pannisè, vin cotto jus

- or -

#### Prosciutto Wrapped Lobster Tail

saffron snap pea risotto, green pea tendrils, fried basil

- or -

#### Spinach & Ricotta Cannelloni

blistered tomato, garlic tomato sauce, baby arugula salad  
shaved parmesan cheese

#### 4oz WINE PAIRING

CEDAR CREEK PINOT NOIR, OKANAGAN VALLEY, BC

- OR -

MISSION HILL 'RESERVE' MERITAGE, OKANAGAN VALLEY, BC

### DOLCE

#### Chocolate Framboise Cake

moist chocolate sponge, raspberry jam  
chocolate ganache, chocolate mousse

#### 2oz WINE PAIRING

QUAIL'S GATE 'OPTIMA' VIDAL, OKANAGAN VALLEY, BC