

BLACK+BLUE

DINE OUT VANCOUVER

\$45 | WINE PAIRING \$25

JAN 18TH - FEB 3RD

Appetizers

Mission Hill Estate Series Sauvignon Blanc (4oz)

-or-

Mission Hill Estate Series Pinot Noir (4oz)

Yellow Split Pea Soup

smoked yogurt, fried bulgar

-or-

Charred Winter Vegetable Salad

grilled romaine, winter roots, spiced pear dressing

-or-

Hot Smoked Salmon “Bagel” Tart

dill & lemon labneh, hot smoked salmon, toasted seeds

Entrées

Mission Hill Reserve Cabernet Sauvignon (4oz)

-or-

Mission Hill Estate Series Chardonnay (4oz)

Braised Beef Cheeks

creamy blue cheese polenta, winter greens, gremolata

-or-

Slow Roasted Rib Cap & MR Rib Loin

crisp mac & cheese, creamed kale, truffle sauce - add \$15

-or-

6 oz Japanese Wagyu Steak

crisp mac & cheese, creamed kale - add \$80

-or-

Crab Stuffed Salmon Filet

roasted broccoli, broccoli purée, fermented black bean sauce

-or-

Vegetarian Mushroom Polenta

whole roasted mushrooms, polenta, pecorino, fine herbs

enhancements

Buttered Poached Lobster Tail \$15

Grilled Jumbo Prawns \$18

Dessert

Quails Gate Optima Late Harvest (1oz)

Dark Chocolate & Grand Marnier Cake

milk chocolate mousse, vanilla sauce