

COAST

DINE OUT VANCOUVER

\$45 | WINE PAIRING \$25

JANUARY 18<sup>TH</sup> - FEB 3<sup>RD</sup>

**Optional Sushi Course \$10 pp**

Duo of Tuna Tataki & Salmon Maki

*seared albacore, mizuna leafs, ponzu sesame*

≡ APPETIZERS ≡

**Quails Gate Chenin Blanc (4oz)**

or

**Quails Gate Pinot Noir (4oz)**

**Fried West Coast Oysters**

*roast squash purée, maple bacon cream*

— or —

**Indian Candy Sockeye Salmon**

*beet carpaccio, chili reduction, watercress, pistachio*

≡ ENTRÉES ≡

**Quails Gate Merlot (4oz)**

or

**Quails Gate Chardonnay (4oz)**

**6oz USDA Tenderloin & Wok Fried Prawns**

*mac and cheese croquette, charred broccolini*

— or —

**Butter Poached Lobster Tail**

*roasted winter root vegetables  
saffron tomato cream, gruyere crisp*

**Add On's**

**Pan Seared Scallop Skewer \$15**

*brown butter, baby herb salad*

**Signature Sprouts \$8**

*parmesan, lemon, chili*

**Buttered Asparagus \$8**

*hollandaise sauce, chives*

≡ DESSERT ≡

**Quails Gate Optima Late Harvest (1oz)**

**Rum Baba**

*vanilla chantilly creme, rum syrup*