

GLOWBAL

DINE OUT VANCOUVER

\$45 | WINE PAIRING \$20

JAN 18TH - FEB 3RD

APPETIZER

Cream of Corn Chowder \$12

candied salmon, cappuccino foam

— OR —

Salad of Radicchio and Endive \$14

fuyu apples, watermelon, macedonian feta
pumpkin seeds, honey-thyme vinaigrette

WINE PAIRING

MISSION HILL VIOGNIER (3oz)

ENTRÉE

Shrimp and Herb Crusted Sablefish \$36

wild leek, onion and potato ragout
lobster reduction

WINE PAIRING

MISSION HILL CHARDONNAY (3oz)

— OR —

Beef 'Two Ways' \$38

Herb Crusted Prime Striploin

creamy mashed potatoes, peppercorn sauce

Beef Bourguignon

roasted shallots, baby carrots

WINE PAIRING

MISSION HILL CABERNET (3oz)

DESSERT

Dome Du Chocolate Fruits \$12

dark chocolate brownie, pineapple mango crèmeux
raspberry coulis, chocolate lemon tulle

WINE PAIRING

MISSION HILL VIDAL ICEWINE (1oz)

ADD ON

Fricassee of Tiger Prawns (4) \$12

ginger-garlic butter sauce

Dauphinoise Potatoes \$9

gratinated with emmental cheese

Wild Mushroom Ragout \$12

chanterelle, shiitake, oyster, fresh thyme

Bacon Wrapped Scallops (6) \$15

okanagan cherry-mustard sauce