



MIXING CULTURE WITH CUISINE

Dine Out Vancouver 2019

January 18th – February 3rd

ENTICE

Heirloom Beet Salad (GF) (V)

Cucumber, carrot, feta cheese, frisee, cherry tomatoes, fennel cream & beet syrup

Suggested Pairing: Prospect Winery, "Punch Bowl" Sauvignon Blanc, VQA ~ \$10

Prawn Satay (GF)

Citrus flavoured prawns, Asian slaw & soya dipping sauce

Suggested Pairing: See Ya Later Ranch "Unleashed" Riesling, VQA ~ \$12

SAVOUR

Olive Oil Poached Cod (GF)

Black lentil & cuttlefish ink puree, endive, baby carrot & lemon dill beurre blanc

Suggested Pairing: Red Rooster, Pinot Gris, VQA ~ \$11

Stout Marinated Steak (GF)

Garlic mash, shitake mushroom, baby carrot & asparagus, candied beets, onion relish & stout jus

Suggested Pairing: Cedar Creek, Cabernet Merlot, VQA ~ \$11

Sweet Potato Gnocchi (V)

Broccolini, spinach, asiago cheese & garlic sage butter sauce

Suggested Pairing: Jackson Triggs, "Reserve", Cabernet Sauvignon, VQA ~ \$11

ENJOY

Cake Pops (V)

Coconut, raspberry & rum cake pops with orange syrup, berry compote & cashew meringue

MIXT (V)

Macaron, marble brownie, lemon curd tart, raspberry sorbet & Kahlua syrup

Suggested Pairing: Whistler Late Harvest Chardonnay, VQA ~ \$9

\$35.⁰⁰ per person

~Dine Out Wine Flight~

4oz Suggested Wine paired to each course & Late Harvest Chardonnay with Dessert

\$24



**TOURISM VANCOUVER'S
DINE OUT
VANCOUVER
FESTIVAL**
DINEOUTVANCOUVER.COM

(V) Vegetarian (GF) Gluten Free
excludes tax & gratuity