



DINE OUT VANCOUVER

Three Course Menu \$60pp

JANUARY 21 - FEBRUARY 8

FIRST

SCAMPI RAVIOLI

Chive and ricotta centre, saffron cream, tarragon oil

or

BURRATA

Shaved fennel, mandarin orange, pistachio, arugula, fig balsamic

SECOND

SOCKEYE SALMON STEAK

Confit garlic & tomato ragout, fingerling potatoes, herb oil, charred lemon

or

CHICKEN SUPREME

Lemon, thyme, tarragon jus, rosti potato, wild mushrooms

or

MOROCCAN COUSCOUS

Roasted squash, fried lotus root, leeks, chilies, tomato, snap peas, tahini turmeric dressing

THIRD

COFFEE & DOUGHNUTS

Espresso gelato, cinnamon doughnuts, vanilla custard