

DINE OUT VANCOUVER 2022

3 COURSE

\$45 per person
wine pairings \$30 additional, per person

APPETIZER

MUSHROOM BISQUE

sautéed wild mushrooms, queso crème fraiche
add 3g truffles 10

or

GRILLED ROMAINE HEARTS

soft boiled egg, cherry tomato,
croutons, huancaína caesar dressing, parmesan
add boqueróns 3

or

SPICY SUSHI PIZZA

crispy fried rice, spicy tuna, jalapeño,
masago, sweet soy glaze, ito togarashi

SPERLING OLD VINES RIESLING

(organic, bio-dynamic, estate grown)
*Congratulations Ann Sperling for being named
Winemaker of the Year 2021 by the prestigious
Cambridge Food & Wine Society and is the recipient
of the coveted RIEDEL Award.*

MAIN

SEAFOOD PABELLA

scallop, prawns, mussels, squid, chorizo,
forbidden rice, roasted bell peppers, edamame

or

CAULIFLOWER SAFFRON RICE

miso squash puree, pine nuts, golden raisins,
roasted vegetables

or

SMOKED SHORT RIB *add 6*

pastel de choclo, nikkei solterito, red wine jus

SUMMERHILL HERITAGE SERIES BACO NOIR

(organic, bio-dynamic, estate grown)
*Sultry aromas of black fruit, damp forest soil,
and licorice are followed by flavours of spiced,
cooked cherry and fleshy plum with a whisper of
green on the finish. Rich and velvety on the palate
with a pop of mouthwatering acidity and subtle,
soft tannins.*

DESSERT

TIRAMISU

classic tiramisu, fresh berries,
lucuma ice cream

or

COFFEE MOUSSE

wheat free brownie, coffee gel,
dulce de leche, chocolate ice cream

SPEARHEAD LATE HARVEST RIESLING

(estate grown)

*Bright light gold colour. Well packed aromas of ripe citrus and tropical fruit
with layers of apricot marmalade and honey nectar. The palate mirrors the
nose with a smooth rich and unctuous mouthfeel. A fine line of acidity
provides tension and energy.*

Executive Chef Jorge Kim

**allergic or personal modifications are available.*

PRICES EXCLUDE WINE PAIRINGS, SUPPLEMENTS, ADD-ONS, TAX AND GRATUITIES