

DINE OUT VANCOUVER 2022

LUNCH, 3 COURSE

\$34 per person
wine pairings \$22 additional, per person (2 x 3oz pours)

COCONUT YAM SOUP

queso fresco crema, yam strings
add truffles MP

or

NIKKEI QUINOA SALAD

edamame, kale, avocado mousse,
miso vinaigrette, yam puree

VIOGNIER BLACK HILLS ESTATE WINERY, OKANAGAN VALLEY

NIKKEI SUSHI ROLL

panko prawn, avocado, hiramasa,
panca glaze, yam strings

or

PORK BELLY SANDWICH

sous vide pork belly, fried yam, criolla

ROSÉ, BLACK HILLS ESTATE WINERY, OKANAGAN VALLEY

DAILY SORBET

or

PANNA COTTA

frambuesa, chicha caviar

Executive Chef Sebastian Delgado