



BLACK+BLUE

DINE OUT
VANCOUVER | \$65

WINE PAIRING \$30 | JAN 20 TO FEB 5

FIRST COURSE

Salt Roasted Heirloom Beets

pickled onion, white cheddar + black truffle cream
almond brandy snap

- or -

Winter Spiced Butternut Squash Soup

maple crème fraîche, pumpkin seed granola

- or -

Pan Seared Hokkaido Sea Scallop

double smoked bacon + cherry tomato relish
brown butter beurre blanc

WINE PAIRINGS | CHOOSE ONE

Cedarcreek Sauvignon Blanc Okanagan Valley, BC

Cedarcreek Pinot Noir Okanagan Valley, BC

UPGRADE \$25

A5 Wagyu Carpaccio

charred maitake, yuzu aioli, pea tendrils

MAIN COURSE

Hand Rolled Potato Gnocchi

chanterelle mushroom, parsley velouté, fried parsnip

- or -

Molasses Glazed Sablefish Filet

creamed leek, sweet potato purée, sauce robert

- or -

Prime Striploin Au Poivre

steakhouse fries, brandy jus

WINE PAIRINGS | CHOOSE ONE

Mission Hill Reserve Chardonnay Okanagan Valley, BC

Mission Hill Reserve Meritage Okanagan Valley, BC

UPGRADE \$35

A5 Wagyu Bourguignon

goat cheese whipped potatoes
pearl onion + roots gravy

DESSERT

Caramelized Banana Crème Brûlée

dark chocolate chantilly, candied peanut

- or -

Warm Sticky Toffee Pudding

tahitian vanilla ice cream
warm bourbon butterscotch

WINE PAIRING

Mission Hill Reserve Ice Wine Okanagan Valley, BC