

# DINE OUT VANCOUVER

THREE COURSE MENU \$54

## STARTER

---

### INARI POCKET

bean curd, salt cod, sushi rice, tobiko mayo, shaved radish, scallions, furikake

### CAJUN PRAWNS

marinated prawns, cajun sofrito, lemon crema, cotija cheese, cilantro

### HUMBOLDT SQUID

lightly fried squid, white bean hummus, chermoula, arugula, dried Moroccan olives

### CAESAR SALAD

chilled romaine hearts, white anchovy, parmesan, garlic croutons

## MAIN

---

### 1LB WHOLE NOVA SCOTIA LOBSTER

steamed whole lobster, roasted potatoes, seasonal vegetables, beurre blanc, drawn butter, grilled lemon

### SURF & TURF

pork belly, seared scallops, roasted sunchoke, Brussels sprouts, winter squash, pepitas, apple jus

### DUCK TAGLIATELLE

house-made tagliatelle, duck ragu bianco, roasted mushrooms, duck skin pangrattato, parmesan

## DESSERT

---

### "OREO" PANNA COTTA

vanilla panna cotta, chocolate shortbread, raw honey, freeze-dried raspberries, mint

### STICKY TOFFEE PUDDING

winter squash sticky toffee pudding, bourbon caramel, sour cream whip, sunchoke chips

#### INFORMED DINING

Please let us know if you have a food allergy or sensitivity.

We are unable to guarantee the absence of some allergens due to our shared kitchen prep environment.

