



DINE AROUND GRANVILLE ISLAND

DINNER - THREE COURSE PRIX FIXE

AVAILABLE FROM 5:00PM - CLOSE

\$45 PER GUEST

STARTER

BUTTERNUT SQUASH SOUP

Hazelnut butternut squash, crème fraiche, toasted seeds, herb oil

HUMBOLDT SQUID

lightly fried squid, lemongrass nuoc cham, pickled jalapeño, toasted almonds, cilantro, lime

MAPLE WALNUT PRAWNS

tempura prawns, yuzu mayo, walnuts, toasted sesame, togarashi

SMOKED SALMON TARTARE | ADD \$3

cold smoked sockeye, shallots, capers, cucumber tsukemono, shiso, chives, yuzu chili aioli, spiced taro chips

MAIN

OCTOPUS ORECCHIETTE

grilled Pacific octopus, chorizo, braised kale, confit tomatoes, fennel, herb crumb

WILD SALMON

pan-seared salmon, roasted Brussels sprouts & cauliflower, braised kale, fennel, crispy new potatoes, herbs, mustard vin blanc

SCALLOPS & PORK BELLY

Hokkaido scallops, pork belly, winter squash, roasted sunchoke & celeriac, roasted Brussel sprouts, pepitas, apple cider jus

STRIPLOIN | ADD \$13

AAA 12 oz striploin, roasted Brussel sprouts & cauliflower, local mushrooms, pomme paillason, bone marrow butter, red wine jus


DESSERT

MILK TEA PANNA COTTA

milk tea, brown sugar crumb, puffed tapioca

PUMPKIN TOFFEE PUDDING

pumpkin, bourbon caramel sour cream whip, sunchoke chips, toasted walnuts

 VFC is proudly a part of the Oceanwise program which verifies that all of our seafood has been caught in an environmentally-sustainable manner

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.

20241101