



JANUARY 19 - FEBRUARY 4, 2018

Mix ingredients. Season to taste. Serve over 17 days.

Dine Out Vancouver 2018

amuse

lamb terrine

appetizer

Thai lemongrass chicken grits

pickled vegetables, spicy aioli

red rooster riesling 2015 - \$9.00

chilled seafood antipasto

herbed potato, frisee

lime mustard dressing

lakebreeze pinot blanc 2016 - \$9.00

Palate cleanser

Wine gelle

mains

kangaroo

potato truffle fondant, vegetables

apple & fennel puree

sandhill merlot 2015 - \$10.00

haddock

kelp noodles, vegetables

preserved lemon, café de Paris

lakebreeze semillon 2016 - \$9.00

vegetarian

vegan or vegetarian option from our menu

conviction pinot noir 2015 - \$10.00

dessert

chocolate mousse - dark chocolate shell - raspberry sorbet

lemon pound cake - vanilla ice cream - ginger syrup