



DINE OUT VANCOUVER

\$30 + \$20 pairing

organic greens

smashed avocado, feta vinaigrette
Open winery, Oliver BC '14 Sauvignon blanc

steamed clams

leeks & toasted bread
Kettle valley, Naramata BC '15 Gewürztraminer

crab cake

tartar & cocktail sauce
Road 13, Oliver BC '15 Stemwinder

snake river wagyu beef cheeks

fingerling potatoes, sour cherry demi glace
Okanagan Crush Pad - Narrative, Summerland BC '15 Gamay & Syrah

crispy baked cod

dirty rice with roasted vegetables
Lunessence, Summerland BC '15 Sauvignon blanc & Muscat

risotto

mushroom & fine herb
Alderlea Clarinet, Vancouver Island '11 Marechal Foch

chocolate brownie

chocolate bark, ice cream
Salt Spring Vineyards Blackberry

frozen amaretto praline parfait

caramel sauce
Sons of Vancouver Amaretto



Recommended by the Vancouver Aquarium as ocean-friendly.

18% service charge will be added to parties of 6 or more