

DINE OUT VANCOUVER

THREE COURSE MENU \$59

STARTER

MEBARU SHISO TEMPURA

lightly fried rockfish, togarashi mayo, tentsuyu, lime

SEAFOOD CRUDO

Albacore tuna, Hokkaido scallops, salmon, pink shrimp, cucumber, red onions, citrus chili vinaigrette, taro chips

KALE & BEET SALAD

Hazelmere Farms kale & beets, puffed grains, ricotta salata, pickled onions, tahini vinaigrette

SEAFOOD CHOWDER

fresh seafood & clams, bacon, thyme, cream, chives, sourdough croutons

MAIN

1LB WHOLE NOVA SCOTIA LOBSTER

poached whole lobster, seasonal vegetables, garlic roasted potatoes, clarified butter, herb beurre blanc, grilled lemon

SURF & TURF

confit duck leg, seared Hokkaido scallops, roasted corn fricassée, polenta, collard greens, fennel, parsley, lingonberry sauce, orange

PRAWN & CRAB TAGLIATELLE

house-made tagliatelle, rock crab, sautéed prawns, tobiko, confit fennel, chili, tarragon & chive cream

SEAFOOD HOTPOT

sautéed prawns, Humboldt squid, crab legs, mussels, steamed rice, shaved onion, lemongrass chili broth, cilantro

DESSERT

STICKY TOFFEE PUDDING

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

RASPBERRY CREME POSSET

raspberry & lemon cream, brown butter shortbread, shaved dark chocolate

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.

