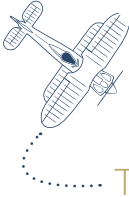




DINE OUT VANCOUVER 2018



TAKE-OFF

Heirloom Tomato & Cold Pressed Avocado

House harvest honey pressed avocado marble, cilantro lime vinaigrette, toasted walnuts

Suggested Pairing: Chianti Classica Peppoli DOCG

\$14

or

Ponzu Seaweed Salad

Vancouver Island seaweed, sesame seeds, ponzu sauce

Suggested Pairing: Wynns Coonawarra Estate Riesling

\$10

IN-FLIGHT

Diver Scallop

Seared in brown butter, sautéed sea asparagus, saffron risotto

Suggested Pairing: Misconduct Chardonnay

\$13

or

Howard's 28-day Aged Striploin

6 oz. California cut Certified Angus Striploin, coffee crusted, reverse seared, sous-vide to a perfect medium rare, star potato fondant

Suggested Pairing: Primarius Pinot Noir

\$14

LANDING

Tri-Chocolate Decadent Mousse Cake

Layers of white, milk & dark chocolate

or

Green Tea Passionfruit Mousse

Green tea infused passionfruit mousse with lychee gelée center

Suggested Pairing: Chateau Sainte Michelle Riesling

\$12

