



DINE OUT VANCOUVER 2024

45 per person

wine pairings available for
additional \$39 per person

Spring Pea Arancini

with spicy calabrian ricotta pesto

wine pairing: **Rosé, Julie, Château Clemens 13**

or

Caesar Salad

with herb croutons, classic dressing,
parmesan, pancetta

wine pairing: **Pinot Grigio, Santa Cristina 12**

Rigatoni alla Norma

with roasted eggplant,
caramelized onion and tomato

wine pairing: **Pinot Noir Scorched Earth 17**

or

Roasted Ling Cod Oreganata

topped with oregano crumb, peperonata

wine pairing: **Chardonnay, Bramito, Antinori 17**

Chocolate Mousse

wine pairing: **Banyuls, Bila-Haut, Chapoutier 10**

or

Olive Oil Cake

wine pairing: **Lugny Crémant de Bourgogne 13**

Sorry, no changes, alterations, splitting, or substitutions allowed.
PRICES EXCLUDE TAX AND GRATUITIES