



DINE OUT VANCOUVER FESTIVAL 2026

\$49 PER GUEST · THREE-COURSE MENU

add Grilled focaccia +8 | *add* Burrata +8

APPETIZER

Caesar Salad

Croutons, classic dressing, Parmigiano

wp Mission Hill · Sauvignon Blanc – Okanagan Valley, BC · 3oz +8.5 | 5oz +14

Pear & Radicchio Salad

Sumac vinaigrette, arugula, julienned red onion

wp Franca Estate Winery · Riesling – Okanagan Valley, BC · 3oz +9 | 5oz +15

Grilled Humboldt Squid +3

Salsa verde, arugula salad

wp Riondo · Pinot Grigio – Veneto, Italy · 3oz +8 | 5oz +13

MAIN

Tagliatelle ai Funghi

Assorted mushrooms, garlic, white wine butter sauce

wp Batasiolo · Barolo DOCG – Piedmont, Italy · 3oz +15 | 5oz +25

Chicken Marsala

Mushrooms, roasted seasonal vegetables

wp Franca Estate Winery · Pinot Noir – Okanagan Valley, BC · 3oz +11 | 5oz +18

Braised Lamb Shank

Braising jus, soft polenta, roasted vegetables

wp Diermersfontein Harlequin · Shiraz Pinotage – West Cape, South Africa · 3oz +8 | 5oz +13

DESSERT

Tiramisu

wp Taylor Fladgate, LBV Port · Touriga Nacional Blend – Douro, Portugal · +12

Vanilla Panna Cotta

Raspberry compote

wp Russo · Limoncello – Italy · +10