



PRE SHOW MENU

Vancouver Symphony Orchestra Nights Only
(starts at 5pm)

59 PER PERSON

89 WITH WINE PAIRINGS

Warm Herb and Citrus Marinated Olives

Grilled Humboldt Squid

with citrus salsa, arugula and chickpea salad

wine pairing: Santa Cristina Pinot Grigio

or

Cibo Meatballs

with marinara sauce and parmigiano reggiano

wine pairing: Crudo Nerello Mascalese Rosé

Eggplant Parmigiana

layers of roasted eggplant,
fior di latte mozzarella, tomato sauce, basil

wine pairing: Michele Chiarlo barbera d'Asti

or

Roasted Ling Cod Oreganata

topped with oregano crumb, peperonata

wine pairing: Antinori Bramito Chardonnay

Tiramisu

wine pairing: Chapoutier 'Bila-Haut' Banyuls

TAX NOT INCLUDED