



# BEST OF BC

Executive Chef Welbert Choi  
Wine Director Peter Sullivan

**45/person**  
not including extras  
**wine pairing (+39)**

## APPETIZERS

### Albacore Tuna

lightly cured with kelp, elderflower vinaigrette, compressed apples, duck crackling, Forage chili oil  
*pairing: 2016 La Frenz "Aster" traditional method Brut*

### Duck Breast Pastrami

haskap berries, sunchoke crackling, pickled cipollini onions, smoked duck fat sourdough  
*pairing: 2019 Joie "PTG" Pinot Noir/Gamay Noir blend*

Add Another Course:

### Award-winning BBQ Duck Chowder (+10)

Ocean Wise prawn & Dungeness crab toast

## ENTRÉES

### Seared Lingcod

roasted baby Yukon potato, kale, black garlic beurre blanc, ikura  
*pairing: 2019 Culmina "Unicus" Grüner Veltliner*

### Pan-roasted Gindara Sablefish (+8)

filet & grilled collar, octopus, roasted pepper ragout, shio koji, grilled pickled garlic scapes  
*pairing: 2017 Church and State Roussanne*

### Confit Leg of Duck

celeriac pomme purée, roasted vegetables, huckleberry jus  
*pairing: 2020 Corcelettes "Forage" Merlot*

### Local Grains

stinging nettle, Golden Ears brie, hazelnut, 64°C egg  
*pairing: 2020 Moon Curser Viognier*

### Canadian Bison "Butcher's Cut" Steak (+8)

winter squash, pomme purée, charred cipollini onions, chimichurri, Walla Walla onion jus  
*pairing: 2016 Pentage GSM*

### Add-on to Any Course:

**Slow-cooked Pork Belly**, Sichuan peppercorn, spicy balsamic (+10)

**Pan-seared Scallop**, brown butter crumb (+10)

**Sauteed Local Mushrooms**, garlic butter, pickled shallots (+10)

## SWEETS

### Raspberry Panna Cotta

white chocolate feuilletine crisp, haskap berry compote,  
*pairing: Kettle Valley Late Harvest Riesling*

### Almond Financier

orange liqueur-compressed apple, vanilla custard, rolled oat crumble  
*pairing: La Frenz Liqueur Muscat*



All seafood options on this menu are recommended by Ocean Wise

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