

# forage

## Best Of BC

### \$69

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#### Add an Extra Starter Course:

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##### **Fresh BC Oysters** (GF)

kelp mignonette, fresh horseradish, kimchi 12

##### **Cast Iron Pan Bread** (V)

local cheddar, spicy honey 10

##### **Bison Carpaccio**

pickled rhubarb, pesto aioli, sous vide egg yolk, sourdough crisps, alpondon cheese 14

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#### 1st Course

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##### **Tuna Crudo**

*cured albacore tuna, hakurei turnips, soy dressing*

#### 2nd Course

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##### **Sunchoke Velouté**

*potato skins, crème fraîche, extra virgin olive oil*

#### 3rd Course

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##### **Kuterra Salmon**

*ikura smoked butter sauce, torn bread*

- OR -

##### **Bison Striploin**

*pomme purée, grilled broccolini, peppercorn sauce*

#### 4th Course

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##### **Pumpkin Panna Cotta**

*kabocha squash, maple syrup, almond brittle*

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### Wine Pairings

\$45

#### **Tuna Crudo**

*2022 Corcelettes " Oracle " Rosé*

#### **Sunchoke Velouté**

*2018 Church & State Roussanne*

#### **Kuterra Salmon**

*Kettle Valley Chardonnay*

#### **Bison Striploin**

*Great Northern Syrah*



All seafood options on this menu are recommended by Ocean Wise

@foragevancouver

