



January 17 - February 4, 2024

DINE OUT VANCOUVER

Executive Chef Craig Sung and Wine Director Peter Sullivan

\$65 (per person)
not including extras

+40 (wine pairings)

Add an extra starter course:

Fresh BC Oysters (GF) kelp mignonette, fresh horseradish, kimchi (+10)
Bison Chili sour cream, scallions, local cheese (+10)

1ST COURSE

Country Terrine

Berkshire pork, apple, mustard

Pairing: Culmina 'Unicus' Gruner Veltliner 2020

Beet Salad

roasted red and yellow beets, Okanagan goat cheese, pine nuts, sourdough crisps

Pairing: Quails Gate Chenin Blanc 'Clone 220' 2021

Bison Carpaccio (+5)

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

Pairing: Blue Mountain Gamay Noir 2022

Octopus (+5)

pickled red onion, chickpea hummus, fennel, salsa verde

Pairing: Church & State Roussanne 2019

2ND COURSE

Salmon

black garlic risotto, king oyster mushroom

Pairing: La Frenz 'Estate' Chardonnay 2022

Hanger Steak

Mcleods leap beef, grilled broccolini, peppercorn sauce

Pairing: Time 'Chronos' Cabernet Franc 2020

Agnolotti

kale & ricotta, cultivated mushrooms, gremolata, alpindon cheese

Pairing: Pentage Viognier 2017

Braised Bison Short Rib (+10)

pomme purée, red wine jus, smoked crispy "things"

Pairing: Pentage GSM 2017

3RD COURSE

Pumpkin Panna Cotta

kabocha squash, maple syrup, pumpkin seed brittle

Pairing: La Frenz liquor Muscat

Chocolate Ganache

Feuilletine, brandy cherries, chocolate cremeux, elderflower cream

Pairing: Kettle Valley 'Caboose' Ruby Port



All seafood options on this menu are recommended by Ocean Wise



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