

# forage

## Best Of BC - \$65

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### Add an extra starter course:

#### Fresh BC Oysters (GF)

kelp mignonette, fresh horseradish, kimchi 12

#### Cast Iron Pan Bread (V)

local cheddar, spicy honey 10

#### Venison Carpaccio

coffee rubbed striploin, pickled heirloom carrots, cumin aioli, sous vide egg yolk, arugula, sourdough crisps 14

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### 1st Course

#### Beet Salad

roasted red & yellow beets, beet hummus, Okanagan goat cheese, pine nuts, sourdough crisp

- OR -

#### Pâté de Campagne

Berkshire pork, ambrosia apple, mustard, toasted baguette

### 2nd Course

#### Duck Confit

crispy Brome Lake duck leg, duck liver parfait, parsnip purée, huckleberry jus

- OR -

#### Bison Tagliatelle Pasta

braised bison, tomato ragù, parsley, charmisan cheese

### 3rd Course

#### Chocolate Ganache

feuilletine, brandy cherries, chocolate cremeux, elderflower cream

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## Best Of BC

### Wine Pairings - \$35

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#### **Beet Salad**

*Church & State Roussanne 2018*

#### **Pâté de Campagne**

*Pentage Viognier 2018*

#### **Duck Confit**

*Great Northern Syrah 2019*

#### **Bison Tagliatelle Pasta**

*Church & State 'Lost inhibitions' Cab/Merlot 2021*

#### **Chocolate Ganache**

*Kettle Valley Caboose NV*



All seafood options on this menu are recommended by Ocean Wise

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