

# forage

## Best Of BC - \$65

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### Add an extra starter course:

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#### Fresh BC Oysters (GF)

Kelp mignonette, fresh horseradish, sambal 12

#### Cast Iron Pan Bread (V)

Local cheddar, spicy honey 10

#### Prawn & Dungeness Crab Toast

Prawn & Dungeness crab toast, citrus aioli 14

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### 1st Course

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#### Hannah Brooks Farm Salad (V)

Radishes, whipped Neufchâtel, elderflower dressing

- OR -

#### Heirloom Tomato Salad

Heirloom tomatoes, brioche croutons, cilantro chili lime dressing

### 2nd Course

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#### Duck Confit

Garlic scape pomme purée, green beans, wild blueberry jus

- OR -

#### Salmon

Kennebec potato gnocchi, English peas, spicy pangrattato

### 3rd Course

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#### Elderflower Crème Caramel

Spruce, compressed rhubarb & strawberries

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## Best Of BC

### Wine Pairings - \$35

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#### **Hannah Brooks Farm Salad**

*La Frenz 'reserve Vivant' Rhone blend*

#### **Heirloom Tomato Salad**

*Solvero Rose*

#### **Duck Confit**

*Kettle Valley 'Great Northern' Syrah*

#### **Salmon**

*Pentage Roussanne*

#### **Elderflower Crème Caramel**

*La Frenz liquor Muscat*



All seafood options on this menu are recommended by Ocean Wise

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