



GLOWBAL

REFINED À LA CARTE

- LUNCH -

||| APPETIZERS |||

Locally Inspired Seasonal Soup 12
ask your server for details

British Columbia Albacore Tuna 22
soy cured loin, pickled radish
edamame hummus

SRF Wagyu Steak Tartare 22
chive, mustard, smoked egg yolk gel
crispy lattice potatoes

Local Farms Fresh Greens 17
avocado, green apple, puffed granola
cucumber, sesame vinaigrette

Crispy Brussels Sprouts 15
tahini & lemon dressed, fried onions
grana padano cheese

||| MAINS |||

New York Prime Striploin 59
pommes purée, seasonal vegetables
mission hill red wine jus

Truffled Spaghetti & Meatballs 32
tomato fondue, tête de moine, shaved truffle

“KFC” on Brioche Bun 20
korean fried chicken
sweet garlic glaze, mustard aioli, lettuce
pickles, twice fried kennebec fries

Vegetarian Risotto 29
chef's daily feature flavors

Haida Gwaii Sablefish 45
lemon miso beurre blanc, fregola
dashi braised winter greens, trout caviar

||| DESSERT |||

Cheesecake 14
salted caramel gelato & banana brûlée

Vegan Pavlova 14
coconut crème, mango gel
valrhona passion fruit
chocolate ganache

Black Forest Lava Cake 14
vanilla gelato & amarena cherries



GLOWBAL

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- DINNER -

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- UPGRADE TO JAPANESE A5 WAGYU | MP -

Truffled Spaghetti & Meatballs 32
tomato fondue, tête de moine, shaved truffle

Slow-Braised Short Ribs 44
herb potato purée, charred lemon vinaigrette
green apple, caramelized shoyu glaze

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