

GLOWBAL

DINE OUT

VANCOUVER | \$65

WINE PAIRINGS \$30 | JAN 20 TO FEB 5

STARTER

BEETROOT & BURRATA

golden beet tartare, white truffle vinaigrette
root chips

WINE PAIRING

Hillside Viognier 2020 Okanagan Valley, BC

- OR -

WAGYU STEAK TARTARE

chive mustard, smoked egg gel
crispy potatoes

WINE PAIRING

Quail's Gate Pinot Noir 2021 Okanagan Valley, BC

MAIN COURSE

PRIME NEW YORK STEAK

wild mushroom chasseur sauce & broccolini

WINE PAIRING

Quail's Gate Queue Cabernet-Syrah-Merlot 2020
Okanagan Valley, BC

- OR -

KING SALMON

dashi beurre blanc, yuzu kosho, fregola, ikura

WINE PAIRING

Quail's Gate Chardonnay 2020 Okanagan Valley, BC

vegetarian items available

ENHANCEMENT:

Seared Quebec Foie Gras (50g) +24

Seared Hokkaido Scallops +27

Pommes Aligot +27

Jumbo Garlic Prawns +16

DESSERT

CHEESECAKE

citrus & mango

WINE PAIRING

Quail's Gate Optima 2020 Okanagan Valley, BC

- OR -

JAPANESE ROLL CAKE

"tiramisu"

WINE PAIRING

Burrowing Owl Coruja NV Okanagan Valley, BC