

GLOWBAL

DINE OUT VANCOUVER

\$49 | JAN 21ST TO FEB 8TH ~~FEB 12TH~~ | 2026

WINE PAIRINGS \$30

APPETIZERS

BURRATA

olive pesto, prosciutto
sundried tomatoes, arugula, focaccia

- OR -

FOIE GRAS PÂTÉ

caramelized apple butter
compressed granny smith apples, pecans
apple crisp, butter

WINE PAIRING 30Z

Mission Hill 'Reserve' Chardonnay 2022 Okanagan Valley, BC

or

Cedar Creek Pinot Noir 2022 | Okanagan Valley, BC

ADD MID-COURSE

ALBACORE TUNA +\$18

tuna tataki, avocado, lemon chili emulsion
cucumber, nori chips

ENTRÉE

NY PRIME STRIPLOIN

pommes purée, roasted heirloom carrots
onion rings, mushroom diane

UPGRADE TO A5 WAGYU STRIPLOIN +\$50

- OR -

CRISPY ROCK FISH

roasted squash, king oyster mushrooms, leeks
tobiko beurre blanc, remoulade, lemon gel

- OR -

MUSHROOM RISOTTO

truffle cream, roasted mushrooms, enoki fritters

WINE PAIRING 30Z

Cedar Creek Meritage 2022 | Okanagan Valley, BC

or

Cedar Creek Pinot Gris 2024 | Pacific Northwest

DESSERTS

GOLDEN BUTTER CAKE

vanilla anglaise, passion fruit

WINE PAIRING 10Z

La Frenz NV Liqueur Muscat | Okanagan Valley, BC