

# GLOWBAL

## DINE OUT VANCOUVER

\$59 | JAN 14TH - 31ST

### APPETIZER

#### PORTOBELLO MUSHROOM BISQUE

truffle & chive cream, fried brioche

- OR -

#### TORCHED ALBACORE TUNA

honey tamari, edamame hummus  
pickled radish

### ENTRÉE

#### QUEBEC SEARED DUCK BREAST

kaboucha purée, root vegetables  
black garlic, jus

- OR -

#### HOUSE SMOKED SALMON RISOTTO

enoki fritters, snow peas, pea greens

#### SUBSTITUTE YOUR ENTRÉE

8oz canadian tenderloin entrée +25

#### ADD ON TO YOUR ENTRÉE

butter poached jumbo prawns +16  
quebec seared foie gras +24

### DESSERT

#### CHEF SAEKO'S CHEESECAKE

salted caramel, crispy meringue