

DINE OUT

VANCOUVER

THREE COURSE MENU

PRIX FIXE | \$60

SMALL PLATES

WAGYU BEEF CARPACCIO

caramelized onion aioli, pickled shallot, crispy onion, frisee, crostini

WHITE SALAD

endive, pear, gorgonzola, walnut granola, radish, buttermilk dressing

ROASTED PARSNIPS & CARROTS

brown butter vinaigrette, sage, puffed barley

MAINS

FORNO ROASTED CORNISH HEN

yam puree, fried brussel sprouts, chicken jus

SEARED ALBACORE TUNA

rare-seared, almond puree, smoked olive tapenade, green beans, potato, 6 min egg

SPAGHETTI & CLAMS

house-made spaghetti, clams, tomato passata, pangrattato

DESSERTS

STICKY TOFFEE PUDDING

toffee sauce, candied pecans

OKANAGAN GOAT CHEESE PANNA COTTA

citrus-raspberry jelly, fresh berries

MARIO'S GELATO SORBET