



BEST OF BC

38- per person

FIRST COURSE

butternut squash velouté, hazelnut, parmesan crisp
suggested wine pairing: 2018 Bizou + Yukon bubbles 11-

award-winning BBQ duck chowder, dungeness crab and shrimp toast **(+6)**
suggested wine pairing: 2018 Bizou + Yukon bubbles 11-

Trio of fresh BC oysters, kelp mignonette, house kimchi **(+9)**
suggested wine pairing: 2018 Bizou + Yukon bubbles 11-

SECOND COURSE

seven spice Albacore tuna crudo, pickled shallots, miso-dare sauce
suggested wine pairing: 2018 Blue Mountain Pinot Gris 12-

bison carpaccio, spruce tip tonnato sauce, smoked fingerling potato chips
suggested wine pairing: 2018 Blue Mountain Pinot Gris 12-

winter salad, local winter greens, Ambrosia apple, pickled walnuts, Kootenay Alpine Alpendon cheese, winter spiced squash vinaigrette
suggested wine pairing: 2018 Blue Mountain Pinot Gris 12-

THIRD COURSE

Gelderman Farms Pork Tenderloin, apple pomme puree, braised red cabbage, chicharron, smoked pork jus
suggested wine pairing: 2017 Stag's Hollow Dolcetto 13-

butcher's cut Canadian bison, smoked pepper croquette, roasted winter vegetables, mole sauce **(+8)**
suggested wine pairing: 2014 Kettle Valley 'Naramata Bench Reserve' Shiraz 13-

smoked Gindara sablefish, lobster mushroom risotto, sunchoke chips
suggested wine pairing: 2018 Kettle Valley Chardonnay 13-

oven roasted nut roast, french lentils, winter vegetables, miso gravy
suggested wine pairing: 2015 Pentâge Viognier 12-

Add on to your third course:

pan seared Great Bear Scallop **(+9)**

16-hour slow cooked Gelderman Farms pork belly **(+9)**

FOURTH COURSE

ambrosia apple tarte tatin, pecan citrus cake, caramel custard crème, vanilla chantilly cream
suggested wine pairing: 2018 Vidal 'Special Select Late Harvest' Arrowleaf Cellars 10-

caramel chocolate and hazelnut bar, ginger spiked roasted pear, Earl Grey ice cream, spiced cookie crumbs
suggested wine pairing: NV Merlot Syrah Tawny Fortified Solera La Frenz Winery 10-

forage



Don't see the wine you thirst for? scan this QR code for our full wine list.

BC wine flights

3 wines of 2oz each for 19

Pair with local cheese

one cheese 7

two cheeses 11



All seafood options on this menu are recommended by Ocean Wise

Share your comments and photos of your drinks via twitter or instagram @foragevancouver
