

DINE OUT VANCOUVER™ FESTIVAL

THREE COURSE DINNER MENU \$28

SELECT FROM THIS EXCLUSIVE DINNER
MENU CREATED BY CHEF ROB FEENIE

APPETIZERS

ORGANIC GREENS

organic greens, feta, slivered almonds,
lemon-thyme vinaigrette.

OR

CAESAR SALAD

parmesan and black pepper croutons,
grana padano, yogurt and herb dressing.

OR

BUTTERNUT SQUASH RAVIOLI + PRAWN DUO

butternut squash and mascarpone ravioli, truffle butter
sauce, sautéed jumbo prawns, pine nuts.

feenie goes haywire white 2012, summerland, bc (6oz) 10

MAINS

PRAWN SPAGHETTINI

slow-roasted tomato sauce, chilies, fresh herbs, crostini.

OR

ROB'S HUNTER CHICKEN

shiitake, portabello, button and crimini mushroom
demi-glace, yukon gold potatoes, green beans.

OR

SOY-DIJON SALMON

ocean wise™ steelhead, whole grain barley,
snap peas, shiitake mushrooms, soy butter sauce,
grape tomatoes, cilantro.

feenie goes haywire red 2012, summerland, bc (6oz) 10

DESSERT

PEANUT BUTTER CRUNCH BAR BITE

tahitian vanilla ice cream, caramel sauce,
crunchy chocolate pearls.

warre's otima 10 year old tawny port, douro, portugal (2 oz) 8

*Enjoy our suggested wine pairings at an additional cost.
Please inform your server of any dietary restrictions.

Proud Partner

Ocean Wise.



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SUSTAINABILITY ON THE MENU