

Dine Out Menu

\$35, priced per person, not including tax & gratuity

We politely decline modifications to the Dine Out Menu.
Please inform your server of any allergy concerns.

appetizers

French Onion Soup

beef broth, white wine, brioche, red onion

Blue Cheese & Pear Salad (V)

pear, Danish blue cheese, frissée, mixed greens, candied pecans, crispy onions, sherry vinaigrette

Mussels (GF)

white wine, leeks, garlic, cream, basil

entrees

Gnocchi & Lamb Meatballs

arugula and walnut pesto

BC Salmon (GF)

Lois Lake steelhead, pea purée, baby rainbow carrots, crispy pancetta, beet purée

Ratatouille Tarte (V)

zucchini, carrots, eggplants, tomatoes, herbs, red peppers

enhancements \$45*

Cioppino

manila clams, mussels, scallops, prawn, Lois Lake steelhead salmon
smoked fennel & herb broth

Braised Lamb Shank

creamy polenta, fried brussel sprouts

*for \$10 more, substitute your entrée for one of these options

desserts

Pear & Vanilla Tarte tatin

puff pastry, bartelett pear, vanilla bean gelato

Cheese Board

chef's selection of artisan cheeses

Chocolate Mousse

dark chocolate, candied pecan brittle

featured wines

Quails' Gate Chardonnay

6oz	9oz	btl
\$8.50	\$12.50	\$35

Quails' Gate Pinot Noir

\$13.50	\$20.25	\$54
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Burrowing Owl Pinot Gris

\$12.25	\$18.25	\$49
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Burrowing Owl Merlot

\$15.50	\$23.50	\$65
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Quails' Gate Late Harvest Optima

\$11/glass		
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(V) Vegetarian (OW) Ocean Wise (GF) Gluten Free

The Sandbar's new **Oyster Bar** is coming soon.
Visit vancouverdine.com for more information