



Poplar Grove

WINE DINNER

Thursday, October 24th 2024 at 6pm

\$139 per person
exclusive of taxes and gratuities

HORS D'OEUVRES

Pistachio Crusted Goat's Cheese
truffle

Wine Pairing: 2023 Benchmark Brut

1ST COURSE

Ahi Tuna Tartare
compressed cucumber, tomatoes, microgreens

Wine Pairing: 2023 Pinot Gris

2ND COURSE

Fraser Valley Chicken
*spanish chorizo mashed potatoes, snap peas,
turned carrots, chicken jus*

Wine Pairing: 2020 Merlot

PALATE CLEANSER

Grapefruit Sorbet
mezcal

3RD COURSE

New York Striploin
mushroom risotto, beetroot purée, asparagus, cinzano

Wine Pairing: 2020 Cabernet Franc

DESSERT

Passion Fruit Chocolate Bombe
Wine Pairing: 2015 Ruby Fortified Syrah

TEAHOUSE
IN STANLEY PARK