



**DINE OUT™
VANCOUVER
FESTIVAL**



MENU

\$49 per person
Plus tax and gratuity

Starters

Beet & Chevre

Golden and red beets | orange and grapefruit segments
mesclun leaves | goat's cheese | toasted pistachios | honey-citrus vinaigrette

or

Salmon Tataki

BC spring salmon | citrus-soy mirin | arugula
crispy capers | sesame oil | fresh ginger

Mains

Flame-Grilled Striploin

Certified Angus Beef | whipped Parmesan polenta
balsamic-roasted Brussels sprouts | rosemary-port jus

or

Lobster Angel Hair

Butter-poached lobster tail | white wine emulsion | cherry tomato confit
lemon zest | Castelvetrano olives | Parmigiano Reggiano | toasted sourdough

or

Chicken Forestière

Fraser Valley chicken | wild mushroom duxelles |
buttered broccolini | truffle mash | thyme jus

or

Cauliflower Donburi

Crispy cauliflower | Gochujang chilies | edamame beans |
furikake | ginger-soy glaze

Desserts

Pear Mille-Feuille

Poached Bosc pear | buttery pastry layers | almond frangipane | pistachio gelato

or

Mango Cheesecake

Blueberry | berry coulis

Peller Estates - Winemaker's Red (BC)

Bottle: \$32 | 6oz: \$8 | 9oz: \$11

Confessions Pinot Grigio

Bottle: \$32 | 6oz: \$9 | 9oz: \$13

the wild fig

RESTAURANT + LOUNGE

