

## DOWNSTAIRS AT BRIDGES - DINE OUT VANCOUVER 2019

**prix fixe \$35**

### appetizers

(select one)

HOUSE-MADE SOUP  
with focaccia

WINTER SALAD (GF)  
baby arugula, dried cranberries, toasted almonds,  
fresh lemon, balsamic reduction

SPINACH ARTICHOKE DIP (GF)  
white corn tortillas

SUGGESTED WINE PAIRING - Mission Hill Pinot Grigio | **\$11 glass \$48 bottle**  
anjou pear, guava and kiwi on the nose, crisp flavours of white peach,  
apricot, honey, candied ginger with a tangy finish

### entrées

(select one)

TUNA POKE BOWL  
marinated ahi tuna, soba noodles, avocado,  
sesame seeds, pickled ginger

WILD MUSHROOM CHICKEN (GF)  
grilled chicken breast, roasted wild mushroom sauce,  
basmati rice pilaf

SEAFOOD TAGLIATELLE  
prawns, salmon, red snapper, squid-ink pasta,  
lemon basil cream sauce

SIRLOIN STEAK (GF)  
chipotle corn salsa, roasted red nugget potatoes

add garlic prawns to any entrée for \$7

SUGGESTED WINE PAIRING - Mission Hill Shiraz | **\$13 glass \$54 bottle**  
pepper, blackberries, plums with light floral notes  
and flavours of dark fruit, coffee and anise

### dessert

(select one)

HOUSE-MADE GELATO  
vanilla bean or chocolate

MIXED BERRY FRUIT CRUMBLE  
served warm with vanilla gelato

NEW YORK STYLE CHEESECAKE  
cherry compote

STICKY COFFEE  
baileys irish cream, kahlua, coffee, whipped cream

SUGGESTED WINE PAIRING - Quails' Gate Optima "Late Harvest" | **\$12 glass (2oz)**  
notes of peach, apricot, almonds, sweet orange zest,  
stone fruit with a long citrus finish

**Add the suggested wine pairing from each course for \$30**

