

## UPSTAIRS AT BRIDGES – DINE OUT VANCOUVER 2019

**prix fixe \$45**

### appetizers

(select one)

#### BUTTERNUT SQUASH AND CARROT SOUP

squash soup infused with carrot, ricotta spuma, celery oil, brioche croutons

#### TUNA TARTARE WITH AVOCADO (GF)

ahi tuna, buttery avocado, chives with a drizzle of creamy sriracha dressing

#### ROOT VEGETABLES AND SOFT MOZZARELLA SALAD (GF)

roasted beets and carrots, soft mozzarella, sauté kale and honey vinaigrette

#### COCONUT CURRY MUSSELS (GF)

salt spring island mussels, yellow thai curry sauce, fresh cilantro

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)

#### CREOLE CHICKEN SUPREME

herb rubbed sous-vide chicken supreme, garlic pomme puree, sautéed vegetables, thyme gravy

#### LINGCOD (GF)

shitake broth, lentils, baby carrot, crispy broccolini

#### PAN SEARED BC SALMON CIOPPINO (GF)

spicy cioppino broth, ratatouille, crispy broccolini, nugget potatoes, fresh pistachio

#### COCONUT CURRY NOODLES (V) (GF)

thai curry sauce, seasonal vegetables, rice noodles, cilantro, crushed peanuts, lime

#### SIRLOIN STEAK (GF)

canadian AAA sirloin, madeira sauce, garlic pomme puree

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 (GF)

vanilla bean or chocolate

#### CRÈME BRÛLÉE

house-made almond biscotti

#### 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**

