

H₂ | ROTISSERIE & BAR

FRESH SHEET

FIRST

POACHED PEAR & WALNUT SALAD \$13

organic baby spinach, crumbled blue claire, fennel vinaigrette

suggested pairing: Averill Creek Pinor Noir \$13

SECOND

PAN SEARED PACIFIC SEA BASS \$30

served with braised octopus, pickled radish,
parsnip purée, french beans

suggested pairing: Hatch Screaming Frenzy Chardonnay \$12

THIRD

CLASSIC TIRAMISU CAKE \$12

espresso soaked lady fingers with
cappuccino mousse dusted with dark chocolate

suggested pairing: 2oz. Black Sage Pipe \$10

**\$45 / PERSON
FOR ALL 3 COURSES**

VANCOUVER FOODSTER BURGER CHALLENGE



HOT JILL MEATS HUCKLEBERRY

6oz. grass fed pasture raised BC bison,
huckleberry relish, little qualicum hot jill
monterey cheddar, crisp barnston island
red frill lettuce, garlic aioli, challah bun