



ROTISSERIE & BAR

AND SYNCHROMESH WINES LONG TABLE DINNER

FIRST

BLACKENED AHI TUNA

clamato jelly, summer melons, horseradish mustard
2016 Cachole Family Vineyards Cabernet Franc Rosé

SECOND

BRAISED PORK BELLY

green apple, jus
2016 Bob Hancock Vineyard Riesling

THIRD

FOIE GRAS AND SCALLOPS

sea asparagus, lotus root, pickled onion
2016 Thorny Vines Riesling

FOURTH

FRASER VALLEY DUCK BREAST

king boletus, cherry blood, beets
2013 Turtle Rock Farms Tertre Rouge

FIFTH

MATCHA GREEN TEA BRÛLÉE

2016 Four Shadows Vineyard Riesling

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