

Dine Out™ Vancouver

SELECT FROM THIS EXCLUSIVE THREE-COURSE
TASTING MENU | \$35 PER PERSON

APPETIZERS

choose one of the following:

FRESH GREENS

feta, cucumbers, tomatoes, lemon-thyme vinaigrette.

CELERIAC SOUP

3-year aged white cheddar, grissini breadstick.

RAVIOLI + PRAWN DUO

butternut squash and mascarpone ravioli, truffle butter
sauce, sautéed jumbo prawns, pine nuts.

suggested pairing:

caliterra sauvignon blanc 2017 (colchagua, chile) 10 (6oz) | 15 (9oz)

MAINS

choose one of the following:

STEAK FRITES

8oz certified angus beef® sirloin, kale salad,
horseradish cream, sea salted fries.

HUNTER CHICKEN

shiitake, portabello, button and crimini mushroom
demi-glace, buttered mashed potatoes, green beans.

PRAWN SPAGHETTINI

slow-roasted tomato sauce, chilies, fresh herbs, crostini.

suggested pairing:

quara estate malbec 2018 (salta, argentina) 10½ (6oz) | 15¾ (9oz)

DESSERT

CHOCOLATE PEANUT BUTTER CRUNCH BAR BITE

tahitian vanilla ice cream, caramel sauce, crunchy chocolate pearls.

CACTUS CLUB CAFE