

beyond

RESTAURANT + LOUNGE

Dine Out Vancouver 2013

gathered artisan green salad

apricot dressing, candied pecan, dried apricot

red rooster - gewürztraminer 2011 bc

8.25/ gl 26.25/½ litre 32/ bottle

or

fresh east coast scallop

house made bacon, tomato jam, fig dressing

young & wyse 'amber' - viognier, pinot gris, gewürztraminer 2010

bc

10.50/ gl 30/ ½ litre 45/ bottle

beyond beef short rib duo

beef ravioli, alberta aaa braised short rib, blue cheese crumble,
red wine reduction

sandhill - cabernet merlot 2009 bc

10.50/ gl 30/ ½ litre 42/ bottle

or

crispy skin steelhead

squash agnolotti, spiced squash butter

lake breeze - pinot gris 2010 bc

9.25 gl 27/ ½ litre 36/ bottle

or

butternut squash agnolotti

roasted butternut squash froth, tomato chili gastic, pine nuts

quail's gate - pinot noir 2010 bc

10/gl 29.25/ ½ litre 46/ bottle

beyond dessert duo

sunburst limoncello tart

lemon curd, caramel sauce

&

pistachio gelato cream puff

dark chocolate sauce

sumac ridge- gewürztraminer ice wine 2007 bc

12/gl

\$28.00

exclusive of taxes and gratuities