

2019 Dine Out Vancouver

APPETIZER

Cream of Mushroom Soup

creamy mushroom soup topped with mushroom crostini
or

Tomato Avocado Bocconcini Salad

layered tomato, avocado and cucumbers topped with bocconcini,
drizzled with a balsamic reduction and olive oil

ENTREE

Stuffed Chicken

boneless chicken breast stuffed with prosciutto,
white cheddar cheese and asparagus with a wild mushroom demi
served with chef's choice of starch and seasonal vegetables
or

Pan Fried Sea Bass

pan seared sea bass with a lemon butter caper sauce
served with chef's choice of starch and seasonal vegetables
or

Tuscan Roasted Vegetable Ravioli (V)

ravioli stuffed with roasted vegetables
served with a sundried tomato pesto cream sauce

DESSERT

Fruit Tart

crisp tart filled with pastry cream and topped with fresh fruit
or

Strawberry Cheesecake

rich strawberry cheesecake served with
berry coulis and whipped cream

\$25

prices are subject to taxes
15% gratuity will be automatically added to tables of 8 or more

Stages
Bistro Lounge

