



Vancouver
Foodie
Tours

Best of Downtown Tour



TODAY'S MENU*

- From Kirin Restaurant -

Pork and Prawn Dumpling with Flying Fish Roe

Plump and juicy, hand-chopped

Chicken Abalone Steamed Bun

Silky abalone in a fluffy rice flour bun

Sticky Rice in Lotus Leaf

With pork, mushroom, and duck egg yolk

Quails Gate Merlot

Notes of fruit and berry from the famous Okanagan Valley

- From Urban Fare -

Smoked Salmon Pate in Phyllo Cup Pastry

Locally-smoked salmon

White Truffle Hummus

Served with local artisan bread

Vermeer Cheese

Gold Medal Winner, 2012 Wisconsin Cheese Competition

Natural Pastures Comox Brie

Paired with a crispy croccantini

Caramel Pecan Chocolate with Fleur de Sel

From local award-winning chocolatier, Thomas Haas

Living Desert White Wine 2015

Aromas of peach, apple, and pear

Living Desert Red Wine 2014

Flavours of dark chocolate, sandalwood, and wild herbs

- From Boulevard Kitchen & Oyster Bar -

Side Stripe Shrimp Press

Spring radishes, blood orange leche de tigre, puffed quinoa, salsa verde

Read Island Mussel Escabèche

Sherry vinegar, paprika, olive oil

Smoked Clam Chowder

Black cod, sawmill bay clams, potatoes, leeks, dill, fennel pollen

Lunessence Quartet White Wine

A blend of gewurztraminer, riesling, and pinot gris

- From Cafe Thierry -

Seasonal French Macaron

Hailed as the best macaron in Vancouver

- From Bella Gelateria -

A Trio of Seasonal Gelato

From the world-famous, Bella Gelateria

*Kindly note: We offer a seasonal menu and, as such, your menu may differ slightly from this one. We also have delicious non-alcohol pairings, vegetarian, and pescatarian options which are not noted here - simply let us know when you make your booking!

