



## *Dine Out Vancouver 2012*

### *\$28 Three Course Meal*

*(taxes additional)*

#### **Choice of Appetizer**

##### **Baby Beet Carpaccio**

with select greens, vanilla bean grapefruit dressing, candied pecan & shaved parmesan

SUGGESTED BC VQA WINE PAIRING: NK 'MIP PINOT NOIR, BC 12.

OR

##### **Queen Charlotte Seafood Chowder**

with wild rice, black pepper straw & fresh chives

SUGGESTED BC VQA WINE PAIRING: GRAY MONK RIESLING, BC 10.75

#### **Choice of Entrée**

##### **Braised Lamb Shank**

with root vegetables, parsnip puree, roasted garlic & cipollini onions

SUGGESTED BC VQA WINE PAIRING: RAVENSWOOD VINTNERS BLEND ZINFANDEL, CA 11.

OR

##### **House-Made Butternut Squash Ravioli**

with wild & gathered BC mushrooms, crumbled goat cheese,

crispy pea shoots, aged balsamic vinegar & herb oil

SUGGESTED BC VQA WINE PAIRING: SMOKING LOON VIOGNIER, CA 11.

#### **Dessert**

##### **Exotic Wild Berry Mousse**

layered with coconut dacquoise & mango mousse.



PAN PACIFIC  
VANCOUVER

Please notify your server if you have allergy concerns  
A gratuity of 15% will be added to parties of 8 or more guests