

dine out vancouver

THREE COURSE DINNER \$40, PAIR WITH WINE \$20
SELECT ONE DISH FROM EACH COURSE

APPETIZERS

WARM GOAT CHEESE SALAD
herbes de provence crusted, mixed greens, beurre blanc, balsamic reduction

Fairview Cellars Sauvignon Blanc, BC

COUNTRY STYLE PATÉ
house pickled vegetables, crostini

Synchromesh Riesling, BC

BOCCONCINI & TOMATO
fresh basil, extra virgin olive oil, balsamic vinegar with mixed greens

Montelvini Prosecco, Italy

ENTRÉES

WILD MUSHROOM RAVIOLI WITH PRAWNS

white wine, butter sauce, garlic, fresh tomato and herbs

Monte Antico Toscana Rosso, Italy

BOUILLABAISSE

west coast style, prawns, scallops, mussels, clams, fish, fingerling potatoes, gruyère et la rouille

Le Vieux Pin Rose, BC

LAMB CONFIT

garlic, thyme, mustard rub carrot and zucchini, potato gratin

El Petit Bonhomme, Spain

STEELHEAD

piquillo pepper couscous, sautéed kale, basil beurre blanc

Road 13 Stemwinder, BC

AAA CANADIAN BEEF FILET

green beans, shiitake mushrooms, smoked mashed potatoes, red wine and peppercorn jus
add \$6

Que Guapo Cabernet Sauvignon, Argentina

DESSERT

CHOOSE FROM OUR MENU

Unsworth Ovation, BC



@ProvenceMarinaside
@TWB_TheWineBar



@Provence Vancouver
@TWB - The Wine Bar



@ProvenceMarina
@TWB_TheWineBar

#TWBWINEOUT

WE'VE EXTENDED OUR DINE OUT VANCOUVER MENU UNTIL FEBRUARY 10