



# PROVENCE

marinaside



## DINE OUT VANCOUVER FESTIVAL

3 COURSE MENU \$52/PERSON  
3 COURSE WINE PAIRING \$33/PERSON  
3 COURSE PETIT WINE PAIRING \$18/PERSON

### APPETIZERS

#### HERBES DE PROVENCE CRUSTED GOAT CHEESE

beurre blanc, balsamic reduction, mixed greens

*suggested wine pairing*

MODEST WINES BY MT. BOUCHERIE 2020 'LA GRAVES ROBBER', SAUVIGNON BLANC/SÉMILLION  
NARAMATA/OKANAGAN FALLS, BC, CANADA  
\$13 GLASS | \$50 BOTTLE

OR

#### WILD MUSHROOM SOUP

truffle chantilly cream, fresh herbs

*suggested wine pairing*

MT. BOUCHERIE 'ORIGINAL VINES' 2020 'LOST HORN VINEYARD', CHARDONNAY  
OKANAGAN FALLS, BC, CANADA  
\$17 GLASS | \$71 BOTTLE

OR

#### PATÉ DE CAMPAGNE

cornichon, house made crostinis

*suggested wine pairing*

MODEST WINES BY MT. BOUCHERIE 2019 'BY JOVE', SANGIOVESE  
BLACK SAGE BENCH, BC, CANADA  
\$15 GLASS | \$60 BOTTLE

### ENTRÉES

#### BOUILLABAISSE

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

*suggested wine pairing*

MODEST WINES BY MT. BOUCHERIE 2020 'NO.4 ORANGE', SKIN-CONTACT PINOT GRIS  
SIMILKAMEEN VALLEY, BC, CANADA  
\$13 GLASS | \$50 BOTTLE

OR

#### WILD MUSHROOM RAVIOLI WITH PRAWNS

white wine butter sauce, garlic, fresh tomato, herbs

*suggested wine pairing*

MT. BOUCHERIE 'ORIGINAL VINES' 2019 'PTG' 'LAZY RIVER VINEYARD', PINOT NOIR/GAMAY NOIR  
SIMILKAMEEN VALLEY, BC, CANADA  
\$17 GLASS | \$71 BOTTLE

OR

#### GRASS FED BEEF TENDERLOIN

(add \$6 when ordering this dish)

seasonal vegetables, smoked mashed potatoes, red wine peppercorn jus

*suggested wine pairing*

MT. BOUCHERIE 2018 'SUMMIT', MERITAGE BLEND  
OKANAGAN/SIMILKAMEEN VALLEY, BC, CANADA  
\$21 GLASS | \$90 BOTTLE

### THIRD COURSE

#### CRÈME CARAMEL

palmier cookie, fresh whipped cream

*suggested wine pairing*

MODEST WINES BY MT. BOUCHERIE 2020 'ELDER VICAR', MUSCAT/PINOT GRIS/RIESLING/GEWÜRZTRAMINER  
SIMILKAMEEN VALLEY, BC, CANADA  
\$13 GLASS | \$50 BOTTLE