DINE OUT VANCOUVER FESTIVAL

Lavantine RESTAURANT & SKYBAR

DINNER MENU

$69 per person
Plus tax and gratuity

STARTER

Winter Truffle Hummus
Winter truffle, olive oil, pita
Or
Burrata
Tomato, olive, red pepper, sesame, pita
Or
Lentil Soup
Red lentil, lemon, pita crisp

MAIN COURSE

Salmon Skewer
Maple harissa, sumac onion, saffron rice
Or
6 oz Sweet & Sour Beef Tenderloin Skewer
Basil, pomegranate, sumac onion, saffron rice, walnut
Or
Stuffed Eggplant
Caramelized onion, kasha, mint, walnut

DESSERT

Cold Baklava
Milk, fresh berries
Or
Tahina Crème Brûlée
Sorbet, fennel cookie
Or
Fig Fudge
Caramelized fig, fresh berries, dark chocolate

WINE PAIRING

2021 Pinot Gris, Tantalus
Glass - $18 I Btl - $80
A rich, textured white with pear, citrus, honey, and flinty notes, finishing dry and refined.

2024 Merlot, Burrowing Owl
Glass - $18 I Btl - $80
A deep ruby Merlot offering black plum, baked blueberry, dark chocolate, and subtle spice

Coruja, Burrowing Owl I Glass -$16
Dessert wine with rich notes of dried plum, blackberry, spice, and chocolate, finishing long and balanced.

Please inform your server of any food allergies or dietary restrictions you may have. While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.