

# marilena

## FIRST COURSE

choice of

### sockeye salmon crunch roll

tempura prawn, cucumber, spicy salmon tartare, avocado

### roasted squash soup

coconut, ginger, chili, toasted pumpkin seed

add bc shrimp \$8

### italian burrata

heirloom beets, spiced pear puree, caramelized honey vinaigrette

## MAIN COURSE

choice of

### slow cooked steelhead

olive oil pomme purée, brussels sprouts, meyer lemon truffle vinaigrette

### pan roasted ling cod

italian sausage, fregola, fennel, saffron herb broth

### chestnut agnolotti

brown butter, toasted hazelnut, sage, parmesan

### miso glazed sablefish

warm sushi rice, yu choy, tokyo turnip, dashi

supplement \$15

### 6oz alberta beef tenderloin

yukon gold potato purée, brocolini, crispy onion, red wine jus

supplement \$20

## DESSERT

choice of

### trio of ice cream

pistachio, guanaja chocolate, raspberry

### milk chocolate crème brûlée

spiced almond financier, guava sauce, coconut whip

### honey crisp apple verrine

apple mousse, spiced cake, candied pecan

bc wine recommendation - averill creek pinot noir

bc beer recommendation - small gods neverending pilsner