

# dessert

*Pastry Chef*

**Dominic Fortin**

## japanese mojito soup

*yuzu broth, szechuan pepper tuile,*

*lychee rose sorbet*

## maple whiskey crème brûlée

*walnut blueberry genoa bread, maple butter*

## macaron au chocolat

*mangaro chocolate ganache,*

*pistachio amaretto ice cream, amanera cherries*

## mission fig fromage

### frais carpaccio

*hemp seed pecan streusel, granny smith foam,*

*ice wine jelly, 'cheesecake'*

## nitro ice cream

*bourbon vanilla bean, prepared tableside,*

*sundae toppings (\$15 supplement)*

# chocolate indulgence

*dominic fortin signature chocolates (\$6)*

## bring the bearfoot bistro home

*to create your*

*unique catering experience,*

*contact*

erin kincaid

604 932 3433

erin@bearfootbistro.com



lunch

*Your host*

**André Saint Jacques**

*Executive Chef*

**Melissa Craig**

## bubbles

*by the glass*

*sumac ridge tribute*

*british columbia, nv (\$18)*

*blue mountain brut rosé*

*british columbia*

*r.d. 2005 (\$22)*

*moët & chandon*

*brut imperial*

*france, nv (\$35)*

*dom Pérignon*

*france 2000 (\$110)*

## caviar

*iranian sevruga (market)*

*iranian asetra (market)*

## wine

*by the glass*

*bearfoot selection (\$16)*

*sommelier selection (\$18)*

*oli's selection (\$20)*

*andré's selection (\$28)*

create a three-course lunch menu \$88

chef's five-course tasting lunch menu \$198

sommelier's wine pairing \$186

# starter

## winter greens

mandarin orange, caperberry lemon vinaigrette,  
pickled fennel

## soup

sweet walla walla onion,  
cave aged gruyère mousse, peperonata

## hamachi & yellowfin tuna

yuzu watermelon, fresh jalapeño,  
sesame ginger dressing

## oysters

fresh horseradish, lemon, red wine mignonette

## vancouver island blackcod

bc spot prawn, tom yum, kaffir lime,  
shimiji mushroom

## smoked ruby trout & poached duck egg

yukon gold potato, crème fraîche, trout roe

## iberico ham

artichoke arugula salad, aged manchego,  
truffle vinaigrette (\$10 supplement)

## québec foie gras terrine

fresh toasted brioche, fig chutney,  
purple mustard (\$25 supplement)

Prices in parenthesis are supplemental charges to the three course \$88 menu. • A suggested 18% service charge will be added to the bill.

# main

## new zealand john dory

bourbon vanilla bisque, gnocchi, braised fennel

## yarrow meadows duck confit

preserved tomato, spaetzle, herb jus

## pan seared scallops

king crab meyer lemon risotto, fresh basil, green peas

## dry aged canada prime rib-eye

10 oz, creamy peppercorn jus, frites

## slow poached chicken breast

creamy wild mushrooms, glazed cipolini onion,  
fingerling potato

## wild arctic caribou loin 'rossini'

potato röesti, québec foie gras,  
périgord truffle vinaigrette (\$30 supplement)

## japanese a5 kobe beef

truffle salt, pemberton heirloom potatoes,  
asparagus (\$96 supplement)

enhance your  
experience

lobster tail (\$22)

seared foie gras (\$24)

black périgord truffle (\$24)

alaskan king crab (\$30)