

O'DOUL'S RESTAURANT & BAR

Executive Chef Chris Whittaker
Executive Sous-Chef Kenneth Joe
Restaurant Manager Margot Baloro

Vintage Gallery

Appetizers

Dungeness Crab Chowder

New England style, whisky-cured bacon, tomato, leeks, pickled romaine

Grilled Romaine

roast garlic, anchovies, herb crouton, shaved parmesan, candied bacon, smoked tomato dressing

Arugula and Poached Pear Salad

mulled wine-poached pear, candied Agassiz hazelnuts, Poplar Grove tiger blue cheese

Wild Mushroom and Goat Cheese Ravioli

watercress, crispy potato, herb cream

Dungeness Crab and Pacific Shrimp Cake

celery and peashoot salad, green onion crema, horseradish caper aioli

Smoked Peace Country Buffalo Carpaccio

shaved parmesan, caper berries, sunchoke crisps, hot mustard aioli, olive oil

Mains

Ancient Grain Vegetable Biryani

quinoa, spelt, red fife berries, lentils, butternut squash, mushrooms, sun-dried cranberries, smoked tofu, flat breads, raita

Pacific Provider Wild Pink Salmon

crispy Pemberton potatoes, maitake mushrooms, salsify, charred cipollini onions, beurre rouge

Citrus and Maple-cured BC Sablefish

herb gnocchi, Pacific seaweed, winter squash, Brussels sprouts, shiitake broth

½ Grilled Maple Hill Farms Hen

warm Pemberton potato and leek salad, wilted greens, romesco, natural jus

Thiessen Farm Duck Confit.

black pepper and fennel seed pappardelle, arugula, tomato, duck jus, shaved parmesan

Certified Angus Beef Tenderloin

bone marrow pomme purée, roast Notch Hill beets, wilted greens, sauce Diane

Desserts

Ginger Date Sticky Toffee Pudding

orange rum toffee, candied ginger, spiced whip cream

Golden Ears Neufchatel Cheesecake

dark chocolate and Agassiz hazelnut praline, malted espresso anglaise

BC Artisan Cheese Tasting

fruit compote, Terra breads, roasted nuts

Magnum Menu - \$45 per person

Build your own 3 course menu with a choice of 2 appetizers, 3 mains and 2 desserts

Imperial Menu - \$55 per person

Build your own 4 course menu with a choice of 3 appetizers, 3 mains and 2 desserts

Chef's Tasting Menu - \$75 per person

Choose and create your own 5 course tasting menu that will include 2 appetizers, 2 mains, and 1 dessert
(complimentary cleanse course included)

The Vintage Gallery Menu includes amuse, Terra breads, organic coffee and tea service.



All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.

November 9, 2011