DINE OUT VANCOUVER 2013

GRIFFINS

Appetizer

choice of:

Salad of Gold & Chioggia Beets
Artisan Goat's Cheese, Raspberry & Fairmont Honeycomb Vinaigrette

Suggested pairing: Blasted Church Pinot Gris, Okanagan $15 / $70
Granville Island Brewing Lager $8

~

Baby Romaine Salad
Crispy Pancetta, Glazed Pears, Candied Pecans, Stilton Dressing

Red Rooster Riesling, Okanagan $13 / $60
Granville Island Brewing "English Bay Pale Ale" $8

~

Soup of Foraged Mushrooms and Butternut Squash
Nutmeg Chantilly

Mission Hill Five Vineyards Chardonnay, Okanagan $11 / $48
Granville Island "Kitsilano Maple Cream Ale" $8

~

Griffins Appetizer Buffet
($15 supplement)

Entrée

choice of:

Pan Seared BC Yellow Eye Rockfish
Tagliatelle of Salsify, Tomato-Saffron Nage

Inniskillin Varietal Series Pinot Blanc, Okanagan $12 / $56
Granville Island Brewing "Cypress Honey Lager" $8

~

Confit Leg of Brome Lake Duck
Parsnip & Cannellini Bean Ragout, Pinot Gastrique

Cedar Creek Pinot Noir, Okanagan $14 / $68
Granville Island "Kitsilano Maple Cream Ale" $8

~

Angel Hair Pasta
Peperonata, Kalamata Olive, Herb Relish, Pecorino Romano

Aquinas Chardonnay, Napa Valley $19 / $90
Granville Island Brewing Lager $8

~

Griffins Slow Roasted Aged Prime Rib of Beef
Yorkshire Pudding, Yukon Gold Mashed Potato, Roasted Heirloom Carrots
($10 Supplement)

Quail's Gate Cabernet Sauvignon, Okanagan $16 / $75
Granville Island Brewing "English Bay Pale Ale" $8

Dessert

Griffins Signature Dessert Buffet

menu is priced at $28
excluding tax & gratuity

A $4 surcharge will be applied to shared or split items
A 15% gratuity will be added to parties of 8 or more
If you have any dietary requirements, our chefs would be pleased to prepare your meal accordingly