

# L U M I È R E

## OLYMPIC HANGOVER MENU

THREE COURSE MENU

\$60

Wine Pairing \$35

DUNGENESS CRAB SALAD

Pumpernickel, Shiso, Orange, Celery Root

GRAPEFRUIT CURED HAMACHI

White Sturgeon Caviar, Cucumber, Radish

CORNMEAL CRUSTED QUALICUM BAY SCALLOPS

Apple Truffle Coleslaw, Brisket, Parsnip Puree, Scallop Jus

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SLOW BAKED ARCTIC CHAR

Leek Flan, Black Trumpet Mushrooms, Beurre Rouge

SIX MUSHROOM RAVIOLI

Brussels Sprouts, Salsify, Beaufort, Porcini Sauce

DUO OF AAA PRIME BEEF

Red Wine Braised Short Rib, Potato Fondant

Seared Rib Eye, Romaine Parcel

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MILK CHOCOLATE HIBISCUS PEANUT OPERA CAKE

Honey Ice Cream

HOT AND COLD TIRAMISU SUNDAE

Chocolate Cremeux, Mascarpone Mousse, Ladyfingers, Coffee Ice Cream

TROPICAL PAVLOVA

Coconut Cream, Mango Confit, Roasted Pineapple