

H₂ | ROTISSERIE & BAR
DINE OUT VANCOUVER
JAN 19 - FEB 4

FIRST

ORGANIC BABY KALE SALAD

served with toasted almonds, crumbled goat cheese, heirloom
gem tomato, orange vinaigrette
or

MUSHROOM BISQUE

garnished with black truffle oil chives

SECOND

**MAPLE HILLS FARM PULLED ROTISSERIE
CHICKEN POT PIE**

with organic mushrooms, green peas, carrots, and celery.
served with a biscuit crust topping
or

WINTER SQUASH RAGU

slow cooked with seasonal winter vegetables and fresh
pappardelle pasta

THIRD

PEANUT BUTTER PANNA COTTA

with double chocolate cookie crumble
or

CRANBERRY APPLE CRUMBLE

house made warm cranberry apple crumble served a
la mode with vanilla ice cream

\$30/PERSON

ADD FLIGHT OF LOCAL TAPS - \$9

Howling Moon Cider, Parallel 49 Pale Ale, Red Racer IPA
& Strange Fellows Bayard Farmhouse Raspberry Saison