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# DISTRICT

## BAR · RESTAURANT

DINE OUT VANCOUVER  
3-COURSE | \$35/ PERSON

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## STARTER

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### WINTER SALAD

Kabocha and butternut squash, spinach, orzo, red onion, dried cranberry, pumpkin seeds, feta, maple dijon vinaigrette

OR

### CAULIFLOWER

Lightly fried with shallot and carrots, lemon tahini dressing, pickled sultanas

## MAIN

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### HANGER STEAK

Dry rubbed, sous vide, seared and sliced. Truffle parmesan cauliflower puree, honey roasted baby carrots, peppercorn gravy

OR

### WINTER SQUASH GNOCCHI

Kabocha and butternut squash, brown butter, walnut pesto, parmesan crisp

OR

### HALIBUT

Pan seared w/ sake cream sauce, forest mushroom and kimchi fried rice, grilled broccolini, sesame black garlic sauce

## DESSERT

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### LONDON FOG CREME BRULEE

Vanilla and bergamot, raspberries, mint

OR

### STICKY TOFFEE PUDDING

Vanilla gelato, warm toffee sauce