

Granville Island Market Tour



TODAY'S MENU*

Arctic Char Fish & Chips

Sustainable Arctic Char from Yukon Canada, with handcut Kennebec potatoes fries

Local Wine Pairing - Averill Creek Foch Cabernet or Pinot Grigio

From Cowichan Valley, the wine region of Vancouver Island

Vancouver-Roasted Single Origin Coffee

Roasted within the week by 4th generation coffee roasters

Organic Artisan Breads

*Sleepless in Seattle Organic Pecan Flax Bread
Sweetheart Bread with Local Cranberries*

Vancouver Salmon, Two Ways

*Wild Salmon Lox
Maple Salmon Candy Nuggets*

7 Kinds of All-Canadian Charcuterie

*Okanagan Red Wine Proscuitto
Rosette de Lyon
Campagne Parisienne Pate
Kazu Coppa
Elk and Juniper Salami
Bison Bresaola
Black Truffle Salami*

A Platter of Canadian Cheeses with Local Preserves

*Canadian Cheddar Cheese Curds
Fresh Goat Cheese with Local Blueberry Bourbon Jam
Kootenay Alpine Organic Nostrala
British Columbia 5 Year Old Cheddar*

Seasonal Fruit from the Okanagan Valley

Apple, Cherries, Strawberries, depending on the season

Hot Honey Dipped Donut

Prepped, fried, and glazed fresh exclusively for Vancouver Foodie Tours

Organic Canadian Maple Syrup

Unblended, single forest maple syrup from Quebec

Amola Black Truffle Salt

Created by Vancouver chef & Canadian culinary icon, Eric Pateman

Fraser Valley Almond Butter Crunch

Otherwise known as "Foodie Tour Crack"

*Kindly note: We offer a seasonal menu and, as such, your menu may differ slightly from this one. We also have delicious vegetarian and pescatarian options which are not noted here - simply let us know when you make your booking!

