

# Eden

## Fall Special

Available Wednesday, Thursday, Friday & Sunday

### 4 Course Dinner Menu

**\$59.00**

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#### Appetizers

##### Scallop

Raw & Burned Prawn, Sake, Fennel & Prosciutto

OR

##### Sweet Corn Soup

Fava Bean, Sesame, Pea Shoots



##### Seared Foie Gras (\$15.00 Supplement)

Shallot Consommé, Beets, Salt Baked Onion Purée, Mustard Seed

OR

##### Pheasant

Du Puy Lentil, Pear, Cherry

OR

##### Seasonal Mushroom

Potato, Sherry, Emmental



##### Palate Cleanser



#### Entrées

##### Smoked Eggplant

Parsnip, Buckwheat, Pickled Radish

OR

##### Sablefish

Lobster, Heirloom Carrots, Bouillabaisse, Parmesan, Olive

OR

##### AAA Beef Tenderloin

Salsify, Tomato, Pearl Onions, Fortified Wine Glaze

or

##### Wagyu Beef Striploin (\$10.00 Supplement)

Salsify, Tomato, Pearl Onions, Fortified Wine Glaze

OR

##### Duck Breast

Halloumi, Apple, Du Puy Lentil, Swiss Chard, Berry Glaze



#### Desserts

##### Orange & Lavender

Maple, Chocolate, Caramel

OR

##### Tropical

Coconut, Pineapple, Spiced Strawberry



Chad Greaves  
Maitre d'Hôtel, Sommelier

Konstantin Chakhnov  
Eden Chef de Cuisine

Randy Luft  
Executive Chef

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## 9 Course Tasting Menu

**\$150.00**



### **Black Caviar**

*Gravlax, Crème Fraiche, Rice Cracker*



### **Sweet Corn Soup**

*Fava Bean, Sesame, Pea Shoots*



### **Scallop**

*Raw & Burned Prawn, Sake, Fennel & Prosciutto*



### **Pheasant**

*Du Puy Lentil, Pear, Cherry*



### **Seared Foie Gras**

*Shallot Consommé, Beets, Onion Purée, Mustard Seed*



### **Palate Cleanser**



### **Sablefish**

*Lobster, Heirloom Carrots, Bouillabaisse, Parmesan, Olive*



### **Wagyu Beef Striploin**

*Salsify, Tomato, Pearl Onions, Fortified Wine Glaze*



### **Manchego Transparency**



### **Orange & Lavender**

*Maple, Chocolate, Caramel*

*Chad Greaves  
Maitre d'Hôtel, Sommelier*

*Konstantin Chakhnov  
Eden Chef de Cuisine*

*Randy Luft  
Executive Chef*

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## Cheese Menu

### Add Cheese Course 2 Selections \$10.00

**Le Blackburn** Quebec  
Cow's Milk, Firm, Unpasteurized

**Cendrillon** Quebec  
Goats Milk, Ash Rind, Semi Soft  
Pasteurized

**Bleu Bénédictin** Quebec  
Cow's Milk, Blue-Veined, Semi-Soft,  
Unpasteurized

**Manchego (DO)** Spain  
Sheep's Milk, Twelve Month Aged,  
Firm, Pasteurized

**Bleu D'Elizabeth** Quebec  
Cow's Milk, Blue-Veined,  
Semi-Firm, Thermalized

**Roquefort (AOC)** France  
Sheep's Milk, Blue-Veined, Semi-Soft,  
Unpasteurized

**Brillat Savarin** France  
Cow's Milk, Triple Crème, Soft, Pasteurized

**Comté (AOC)** France  
Cow's Milk, Ten Month Aged, Firm,  
Unpasteurized

**Du Village** Quebec  
Cow's Milk, Triple Crème, Pasteurized

**Riopelle De L'isle** Quebec  
Cow's Milk, Triple Crème, Semi-Ripe  
Pasteurized

## Special Wine List

### Champagne

Moët et Chandon, Dom Pérignon, 2005 ~~\$550~~ \$400  
Veuve Clicquot Ponsardin, Cave Privée 1989 ~~\$565~~ \$415

### White

Domaine Zind-Humbrecht, Riesling Thann, Alsace, France 2013 ~~\$115~~ \$90  
Rabl, Schenkenbichl, Riesling, Kamptal, Reserve, Langenlois, Austria 2012 ~~\$95~~ \$75  
Twomey, Sauvignon Blanc, Napa, U.S.A. 2015 ~~\$115~~ \$90  
Villa Bucci, Verdicchio dei Castelli di Jesi, Italy 2015 ~~\$105~~ \$85  
Agricola Querciabella, Batar, Toscana, Italy 2012 ~~\$220~~ \$175  
Capensis, Chardonnay, Western Cape, South Africa 2013 ~~\$199~~ \$145

### Red

Yangarra, G.S.M., McLaren Vale, South Australia 2014 ~~\$85~~ \$75  
Stonestreet, Cabernet Sauvignon, Napa, U.S.A. 2014 ~~\$135~~ \$100  
Angela Estate, Pinot Noir, Yamhill-Carlton, Willamette, U.S.A. 2013 ~~\$175~~ \$125  
Lewis Cellars, Reserve Cabernet Sauvignon, Napa, U.S.A. 2009 ~~\$375~~ \$275  
Mollydooker, Velvet Glove, McLaren Vale, South Australia 2011 ~~\$540~~ \$450  
Brancaia, Ilatraia, Toscana, Italy 2011 ~~\$175~~ \$125  
Gaja, Barbaresco, Italy 2003 ~~\$775~~ \$625  
Château Léoville Poyferré, 2eme Crus, Saint Julien France 2008 ~~\$495~~ \$395  
Château Pichon Longueville, Comtesse de Lalande, 2eme Crus, Pauillac, France 2007 ~~\$475~~ \$375



All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.