

chef claire's

Plated Dinners

The Farm

beef tenderloin, Stilton smash, baby vegetables
whiskey demi glace

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herb stuffed breast of chicken, confit of garlic
creamy red pepper polenta

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braised shortribs, roasted bok choy,
sweet potato smash

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dijon crusted rack of lamb, white bean purée, grilled tomatoes
and courgettes, red wine demi

The Earth

white bean and braised root vegetable "tangine"
harissa and pistachio pistou

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curried lentil and pumpkin, mango chutney,
mint raita, basmati rice


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panseared gnocchi, caramelized leek and sweet pea crème


The Sea

 panseared longline cod, lemon risotto, caramelized leeks


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 skin on seared wild salmon, crushed potatoes,
black olive and preserved lemon relish, Israeli couscous pilaf

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 diver scallops, duo of cauliflower , basil oil

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 miso crusted sablefish, crispy rice cake,
sake broth, asian greens



Recommended by the Vancouver Aquarium as ocean-friendly.

Chef Claire's - 3610 Main St - Vancouver - V5V3N3 - 604-875-6400
chefclaire@chefclaires.com

please remember to review our services and ordering information document

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