

# Discovery Room Sensory Dinner

November 18<sup>th</sup>, 2022

Join us for a palate expanding adventure. The doors will open at 5pm in preparation for dinner service commencing at 5:30pm sharp.

Book your table in the Discovery Room on TouchBistro (via the [Discovery Room's website](#)) or by emailing [discovery.room@viu.ca](mailto:discovery.room@viu.ca).

*Please note that we are not able to accommodate allergies, substitutions, alterations, or alternate menu requests.*

## Braised Beef Tongue

filo bundle, pickled black mustard seeds, apricot sauce

## Seafood en Brodo

scallop mousseline filled tri-color ravioli,  
seafood consommé, chive flower oil, gooey duck

## Rabbit Terrine

arugula blue cheese pesto, kuri squash hummus,  
duck liver parfait, pickled baby beets, oxalis, tapioca cracker

## Eggplant Meatball Flight

elephant garlic and pea shoots  
crispy sourdough and shallot jam  
spicy tomato and pickled eggplant

## Palate Cleanser

verjus and raspberry rocket

## Spicey Mediterranean Braised Octopus

chorizo, green olive, oven dried cherry tomatoes,  
roasted garlic, black bean, israeli couscous, crispy suckers

## Confit Lamb Breast

sweet bread fritter, sherry espresso gastrique. seared baby leeks,  
kalettes, brussel sprouts, braised rutabaga, yam tuile

## Apple Tart Tatin

granny smith apple and fennel sorbet  
fennel jam, kataifi nests

~ \$89 plus tax per person ~