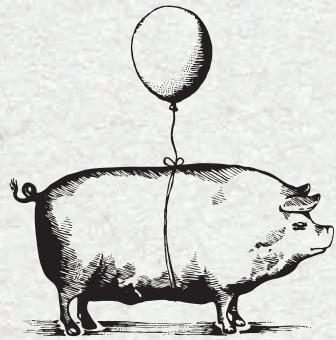


The
FLYING PIG



THE FLYING PIG
Yaletown



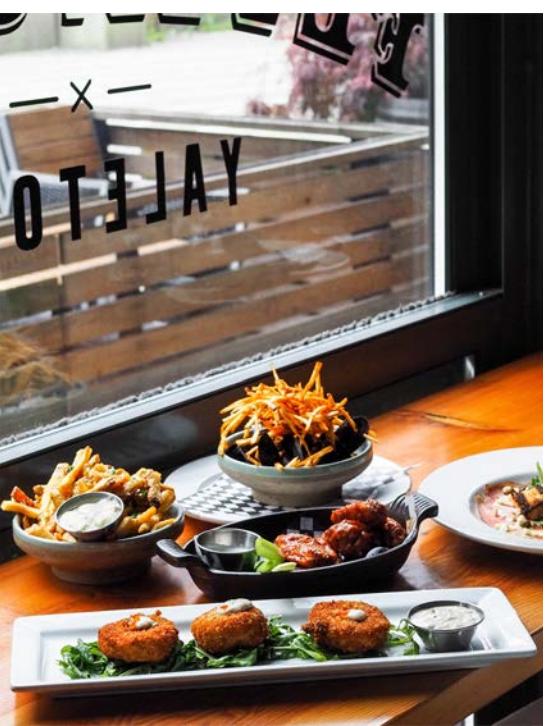
MADE IN VANCOUVER
EST 2012
AUTHENTIC FOOD



The Flying Pig Group of Restaurants is a collection of culinary experiences that deliver authentic food made by genuine people. Based on the West Coast of Canada, our restaurants draw inspiration from the diversity of fresh ingredients readily available here, and the tradition of unforgettable but humble family feasts. In short, we create experiences that feel like home – come eat with us!

Our mission is to always deliver fresh, high-quality farm/sea-to-table product at a great value in a warm setting.

We are familiar, comfortable and consistent.



A PEEK INSIDE

THE FLYING PIG
YALETOWN





A PEEK INSIDE

THE FLYING PIG
YALETOWN



EVENTS & PRIVATE DINING

The Flying Pig Yaletown is happy to offer several options for group dining up to 126 people from semi-private to private. Stand up reception available from 20 - 120 guests.

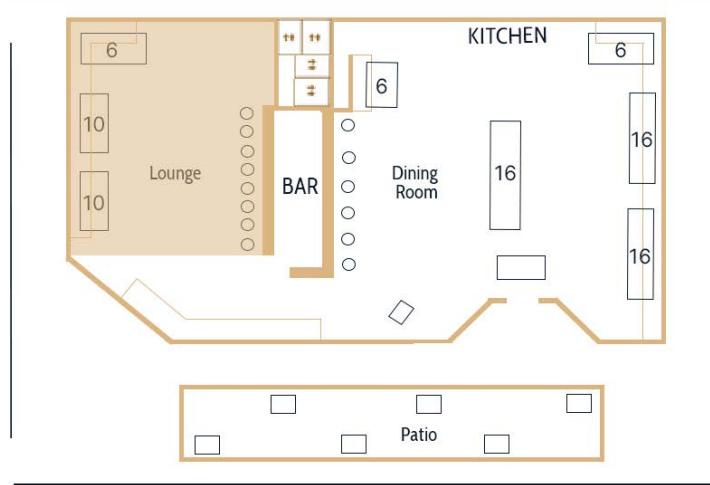
Maximum Seating Capacity 126

Dining Room	68
High-Top Lounge	36
Patio*	22

Buyout Available

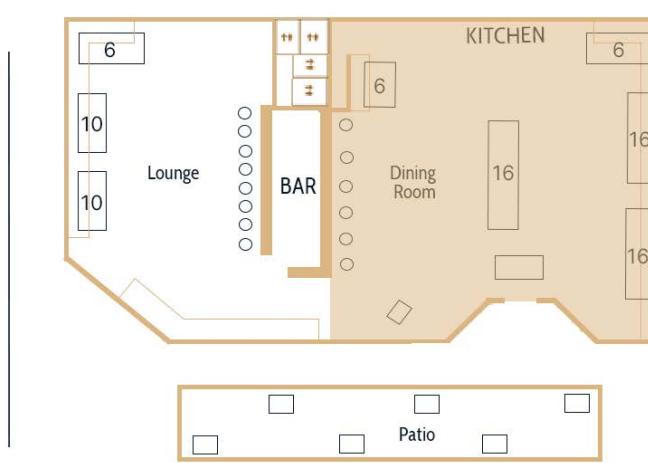
Buyout capacity & cost contingent on the day of the week and time of the year.

THE FLYING PIG - YALETOWN



HAMILTON ST.
MAIN ENTRANCE

FLYING PIG YALETOWN
High-Top Lounge - 26 ppl.



HAMILTON ST.
MAIN ENTRANCE

FLYING PIG YALETOWN
Dinning Room - 60 ppl.

LUNCH

MENU ONE \$32PP

- first course -

THREE PEA SOUP

smoked ham hock, sweet, split + chick peas

- or -

ORGANIC BEET & ARUGULA SALAD

local chèvre, pears, candied walnuts
apple cider vinaigrette

- or -

BRAISED MEATBALLS

tomato fondue, parmesan
grilled focaccia

- second course -

PARMESAN CHICKEN CUTLET

buttermilk mashed potato, peas & carrots
grilled lemon

- or -

PAN SEARED STEELHEAD TROUT

roasted squash risotto, buttered beans
lemon beurre blanc

- or -

ROCKET PESTO GNOCHI

potato gnocchi, zucchini, tomato, green peas
rocket + walnut pesto, baby arugula salad

MENU TWO \$40PP

- first course -

PEPPER CRUSTED BISON CARPACCIO

pickled shallots, fried capers, shaved parmesan
dijon aioli, grilled focaccia

- or -

TFP CAESAR SALAD

pork belly croutons, aged parmesan cheese

- or -

BUTTERNUT SQUASH SOUP

spiced pumpkin seeds, crème fraîche

- second course -

GRILLED 'AAA' BEEF SIRLOIN

herb mashed potato, steamed asparagus
brandy peppercorn sauce

- or -

BC SALMON + TIGER PRAWN DUO

citrus parmesan risotto, buttered beans
chive beurre blanc

- or -

WILD MUSHROOM GNOCHI

foraged mushrooms, zucchini, tomato, green peas
walnut-parmesan gremolata

- dessert -

VANILLA CRÈME BRÛLÉE

freshly baked cookie

LUNCH

MENU THREE \$47PP

- first course -

'AAA' BEEF TARTARE + ARUGULA SALAD

hand-cut 'aaa' beef, grilled focaccia

- or -

ORGANIC BEET & ARUGULA SALAD

local chèvre, pears, candied walnuts
apple cider vinaigrette

- or -

COCONUT PRAWNS

coconut crusted tiger prawns, spicy mango dip

- second course -

ROASTED CHICKEN SUPREME

buttermilk whipped potato, peas & carrots
natural pan jus

- or -

PAN SEARED LING COD

baby scallop risotto, sautéed vegetables
citrus beurre blanc

- or -

GRILLED 'AAA' SIRLOIN

crushed baby potatoes, broccolini
brandy peppercorn sauce

- or -

WILD MUSHROOM GNOCCHI

foraged mushrooms, zucchini, peas
tomato, porcini cream, cheddar gratin

- dessert -

VANILLA CRÈME BRÛLÉE

freshly baked cookie

- or -

LEMON TART

raspberry coulis
chantilly cream

MENU FOUR \$60PP

served family style

- first course -

SALMON CAKES

TFP CAESAR SALAD

BEET + ARUGULA SALAD

ARTISAN MEAT & CHEESE BOARD

selection of locally cured meat & cheese
marinated olives, spicy pickles, housemade mustard

- second course -

SLICED 'AAA' BEEF STRIPLOIN

SAUTEED TIGER PRAWNS

BLACKENED AHI TUNA

PARMESAN CRUSTED CHICKEN CUTLET

- sides -

classic poutine

seasonal vegetables

wild mushroom risotto

signature brussels sprouts

- dessert -

PASTRY CHEF'S

SEASONAL SELECTION

DINNER

MENU ONE \$48PP

- first course -

BISON CARPACCIO

pickled shallots, fried capers, shaved parmesan
dijon aioli, grilled focaccia

- or -

TFP CAESAR SALAD

pork belly croutons, aged parmesan cheese

- or -

BUTTERNUT SQUASH SOUP

spiced pumpkin seeds, crème fraîche

- second course -

ROASTED FREE-RANGE CHICKEN SUPREME

herb whipped potatoes, peas + carrots
natural pan jus

- or -

BLACKENED STEELHEAD TROUT

sweet pea + mascarpone risotto
seasonal vegetables, citrus dill beurre blanc

- or -

WILD MUSHROOM GNOCCHI

foraged mushrooms, zucchini, tomato, green peas
walnut-parmesan gremolata

- or -

GRILLED AAA SIRLOIN

crushed baby potatoes, charred broccolini
brandy-peppercorn sauce

- dessert -

VANILLA CRÈME BRÛLÉE

freshly baked cookie

MENU TWO \$55PP

- first course -

BEEF TARTARE + BONE MARROW

hand-cut 'aaa' beef, roasted bone marrow
arugula salad, grilled focaccia

- or -

ORGANIC BEET + ARUGULA SALAD

local chèvre, pears, candied walnuts
apple cider vinaigrette

- or -

THREE PEA SOUP

smoked ham hock, sweet, split + chickpeas

- second course -

GRILLED 'AAA' BEEF STRILOIN

+ JUMBO PRAWN DUO

crushed baby potatoes, seasonal vegetables
cabernet veal reduction

- or -

PAN SEARED PACIFIC LING COD

parmesan + citrus risotto, buttered beans
bay scallop butter sauce

- or -

ROASTED FREE-RANGE CHICKEN SUPREME

herb whipped potatoes, peas + carrots
natural pan jus

- or -

ROCKET PESTO GNOCCHI

potato gnocchi, zucchini, tomato, green peas
rocket + walnut pesto, baby arugula salad

- dessert -

LEMON TART

raspberry coulis, chantilly cream

- or -

VANILLA CRÈME BRÛLÉE

freshly baked cookie

MENU THREE \$68PP

served family style

- first course -

ARTISAN MEAT & WILD SEAFOOD BOARD

selection of locally cured meat & cheese
cold smoked salmon + poached prawns

- second course -

TFP CAESAR SALAD

ORGANIC BEET + ARUGULA SALAD

LOCAL MUSSELS & CLAMS

GRILLED FOCACCIA

- third course -

SLICED 'AAA' BEEF STRILOIN

JUMBO GARLIC PRAWNS

BLACKENED STEELHEAD TROUT

PARMESAN CRUSTED CHICKEN BREAST

- sides -

lobster + prawn risotto,
signature brussels sprouts

seasonal vegetables
classic poutine

- dessert -

PASTRY CHEF'S

SEASONAL SELECTION

CANAPÉ SELECTIONS

Chef Erik's Steak Tartare

toasted bone marrow bread

\$4.00 per piece / \$48 per dozen

~

Lois Lake Smoked Steelhead

crème fraiche, salmon roe

\$4.00 per piece / \$48 per dozen

~

Beef Shortrib Croquettes

spicy dipping sauce

\$3.00 per piece / \$36 per dozen

~

Vine Ripened Tomato & Bocconcini

mozzarella & torn basil

\$3.00 per piece / \$36 per dozen

~

Wild Mushroom + Chevre Tartlets

baby gem greens

\$3.25 per piece / \$39 per dozen

~

House-Made Salmon Cakes

yogurt, candied salmon

\$3.00 per piece / \$36 per dozen

~

Jumbo Prawn Tempura

wasabi aioli

\$4.50 per piece / \$54 per dozen

~

Ahi Tuna Poke

avocado, fresh cucumber

\$4.00 per piece / \$48 per dozen

Minimum 1 Dozen Per Item

PRICES DO NOT INCLUDE TAX & GRATUITY

The
FLYING PIG

THEFLYINGPIG.CA

Ophelia

OPHELIAKITCHEN.CA

Gitano
BARRA

BARRAGITANO.CA

MONARCA
COCINA MEXICANA

MONARCAVANCOUVER.CA