



Farmers Market Dinner

Monday, June 12, 2023



\$90 for 5 courses
+\$50 for wine pairings



6:00pm: arrival
6:30pm: dinner begins



Piva Modern Italian's Farmers Market Dinner combines the hospitality, culture, and tradition we are known for with the allure of local ingredients. Our \$90 five-course dinner celebrates the beauty in simplicity of keeping things close to home. Gastronomic riches plucked from the fields and vines of local farmers, halibut and prawns pulled from unrivaled coastal waters, succulent Fraser Valley duck, and the delicate sweetness of BC West Coast honey and fruits are just some of what you'll experience as Executive Chef Subraaz Abdullah and our award-winning team create an experience that will delight your senses. Round out your experience with a variety of stunning wine pairings, available for an additional \$50.



@pivamodernitalian

Menu

Burrata

Tomato, BC West Coast honey, basil

Refresh your palate: burrata is accompanied by delectable BC West Coast honey and sweet, invigorating basil.

Suggested wine pairing: Narrative 'XC' Sparkling Pinot Noir Rosé 2021, Summerland, BC

Spot Prawn Bisque

Garlic chives, fennel, sesame cracker

Delicate, delectable prawns are the at the heart of this masterpiece, rounded out by aromatic garlic chives, fragrant fennel, and a crisp sesame cracker.

Suggested wine pairing: Cantine Pellegrino Marsala Semisecco, Sicily, IT

West Coast Halibut

Truffle Chilliwack corn chowder, asparagus, radish

This light fillet is accompanied by a Truffle Chilliwack corn chowder that adds creaminess and sweetness to this course. Earthy asparagus and refreshing radish highlight textures and tastes.

Suggested wine pairing: Argiolas Vermentino 2021, Sardinia, IT

Menu

Fraser Valley Duck Breast

Morel mushroom sauce, BC West Coast honey carrots, leek and potato pave, zucchini blossoms

We move from water to farm in this course. Tender Fraser Valley Duck Breast is amplified by bright BC West Coast honey carrots, a savoury leek and potato pave, and tender zucchini blossoms.

Suggested wine pairing: Pietradolce Etna Rosso Nerello Mascalese 2018, Sicily, IT



Cheesecake

Fresh local strawberry, black berry, cherry, rhubarb, Pistachio crumble

Wind down your evening with a luxuriously rich cheesecake, balanced by fresh fruit: local strawberry, black berry, and cherry lightly sweeten this delectable dessert, while rhubarb and Pistachio crumble elevate each bite.

Suggested wine pairing: Spearhead 'Late Harvest' Riesling 2020, Kelowna, BC



Questions? Email our team at hello@pivarestaurant.ca