



BIG CATCH

SUNDAY & MONDAY

THREE COURSES | \$135 FOR TWO
SOMMELIER'S WINE PAIRING \$50

APPETIZERS

WEST COAST OYSTERS

espelette cocktail sauce, mignonette, lemon

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FLAMBÈ PRAWNS

lemon beurre blanc

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MUSSELS 1LB

white wine, lemon, butter, fennel, garlic bread

WINE PAIRING | 8oz

Mission Hill 'Reserve' Chardonnay \$18

2022 | Okanagan Valley, BC

ENTRÉES

ROASTED SABLEFISH

manilla clams, bok choy, cauliflower, lotus root crisp, lemongrass chili emulsion

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SEAFOOD POTATO GRATIN

chopped scallops, chive cream, fior di latte

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GRILLED BROCCOLINI

crispy onion, parmesan

WINE PAIRING | 8oz

Unsworth Charme d'Ile \$19

NV | Vancouver Island, BC

WINE PAIRING UPGRADE | 6oz

Laurent-Perrier 'La Cuvée' Brut +\$25

NV | Champagne Tours-Sur-Marne, France

DESSERT

APPLE CAKE

cinnamon crumble, vanilla mascarpone crème, granny smith apple

WINE PAIRING | 2oz

Penfold's Grandfather Rare Tawny \$13

Barossa Valley, Australia