



BIG CATCH

SUNDAY & MONDAY

THREE COURSES | \$135 FOR TWO
SOMMELIER'S WINE PAIRING \$40

APPETIZERS

WEST COAST OYSTERS

espelette cocktail sauce, mignonette, fresh horseradish, lemon

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FLAMBÉED PRAWNS

beurre blanc

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WHITE WINE MUSSELS

sauvignon blanc garlic butter, focaccia

WINE PAIRING | 5oz

Maverick 'Ella' Brut Rosé \$18

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THE CATCH

ROASTED SABLEFISH

manila clams, charred napa cabbage, roasted carrots
king oyster mushrooms, lemongrass-chili emulsion

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POTATO & PRAWN GRATIN

chive cream, fior di latte

WINE PAIRING | 5oz

Fitzpatrick 'The Mischief' Pinot Blanc \$14

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DESSERT

DARK CHOCOLATE FUDGE CAKE

dark chocolate ganache, chantilly cream, cocoa nib tuile

WINE PAIRING | 1oz

La Frenz Muscat Liqueur \$8

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