



BIG CATCH SUNDAYS

THREE COURSES | \$125 FOR TWO
SOMMELIER'S WINE PAIRING \$40

APPETIZERS

WEST COAST OYSTERS

espelette cocktail sauce, mignonette, lemon

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FLAMBÈ PRAWNS

lemon beurre blanc, pepper & onion

UPGRADE TO TABLESIDE WITH 1oz BRANDY+\$5

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HONEY MUSSELS

mala cream, scallion

WINE PAIRING | 5oz

Mission Hill 'Reserve' Chardonnay 2022 | \$15
Okanagan Valley, BC

ENTRÉES

ROAST SABLEFISH

manilla clams, king oyster mushroom
cauliflower, lotus root crisp, lemongrass chili nage

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SEAFOOD FRIED RICE

prawns, bay scallops, oyster sauce, scallion, tobiko

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GRILLED BROCCOLINI

lemon tahini, crispy onion, parmesan

WINE PAIRING | 5oz

Unsworth Charme d'Île NV | \$16
Vancouver Island, BC

DESSERT

APPLE CAKE

cinnamon crumble, vanilla mascarpone crème
granny smith apple

WINE PAIRING | 1oz

Penfolds Grandfather Rare Tawny | \$9
Barossa Valley, Australia