



DINE OUT
Prince Rupert ²⁰/₂₄

6 COURSE CHEF TASTING MENU

\$60.00

or priced separately

AMUSE BOUCHE

candied sockeye salmon spoon (Dolly's)

\$3.95

SMALL PLATES

Tuna Tartare

albacore tuna, garlic chips, green onion, tempura, furikake, ponzu. Yaga organic greens

\$12.95

Crispy Miso Tofu

pan fried tofu, sweet miso, soy mustard. Yaga organic greens

\$10.95

ENTREE

Metlakatla Yuzu Scallops

Metlakatla seared scallops (Rupert Meats), pepper medley, yuzu dressing. Yaga organic greens

\$19.95

Chirashi Maki Roll

sockeye, tuna, prawn tempura, avocado, soy wrap, chili mayonnaise, soy mustard

\$12.95

SWEET ENDINGS

local pear syrup with vanilla bean ice cream & almond crescent (Saltwater Bakery)

\$9.00

PAIRINGS

Wheelhouse Kazu Maru, Prince Rupert	473ml	\$9
Wild Goose Riesling, Okanagan Falls, BC	Btl \$40	6oz \$9
Port City Spirits Campfire Mocktail		\$7
ginger ale, smoked tea, lemon juice, cardamom syrup		

Reverse for Dine Out Prince Rupert Information

