



FOUR COURSE CHEF TASTING MENU

\$55.00

or priced separately

SOUP

Seafood Chowder

Rich and creamy, loaded with salmon, scallop and mussels. Served with YPR Sourdough crisps

\$12.95

SMALL PLATE

Garlic Miso Mussels

Large mussels served in a rich flavourful garlic miso with grilled lemon, spring onion, edamame and YPR Sourdough crisps

\$19.95

ENTRÉE

Sweet and Spicy Salmon Aburi

Pressed sushi with spicy salmon, tobiko, chili mayo and green onion served on crispy rice

\$12.95

SWEET ENDINGS

Cookies + Cream

Black sesame and matcha ice creams served with Saltwater Bakery cookie

\$9.00

PAIRINGS

Wheelhouse Kazu Maru, Prince Rupert 473ml \$9

Wild Goose Riesling, Okanagan Falls, BC Btl \$40 6oz \$9 9oz \$12

Gin Collins
Port City Spirits Gantry Gin, soda, citrus
1.50z \$12.50

