



FERRIS'
GRILL & GARDEN PATIO

dine around 2021

\$30

with optional wine pairing \$55

with optional beer pairing (8oz) \$42

course one

gin & tomato soup

roasted tomatoes, sheringham seaside gin, crispy mozzarella, fried olives
blue grouse ortega or driftwood brewing white bark

or

goats cheese & caramelized onion tart

salad of mixed greens, aged sherry vinaigrette
gehringer pinot noir or phillips brewing co. blue buck amber ale

course two

braised pork cheeks

wild mushrooms, porcini & truffle gnocchi, demi glace
gehringer pinot noir or hoyne brewing co. dark matter

or

miso glazed steelhead

edamame spaetzle, miso ginger glaze, bok choy
50th parallel riesling or phillips brewing co. pilsner

or

vegetable tagine

winter vegetables, dried apricots, saffron, morrocan spices, sumac yoghurt, harissa
black widow pinot gris or driftwood brewing fat tug ipa

course three

lemon ricotta fritters

blood orange crème anglaise
volcanic hills late harvest zweigelt

or

trio of chocolate

citrus truffle, chocolate crème brulee, pot de crème
hoyne brewing co. dark matter

www.ferrisoysterbar.com

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