



dine around 2021

\$40

with optional wine pairing \$65
with optional beer pairing (8oz) \$52

course one

beet carpaccio

french lentil tuile, horseradish yoghurt, goats cheese, pomegranate, hazelnuts
haywire pinot noir or phillips brewing co. blue buck

or

fanny bay oyster fritters

cauliflower, lemon, tuna tonnato
stags hollow albarino or four winds lager

or

elk carpaccio

caperberries, horseradish crème fraiche, shaved pecorino romano, arbequina olive oil
mayhem vineyards cab franc or phillips brewing co. blue buck

course two

grilled cauliflower steak

labneh, roasted almonds, harissa, preserved lemon butter
50th parallel riesling or hoyne brewing co. pilsner

or

grilled black cod

salt cod fritter, clams, saffron brodo
quails gate chardonnay or four winds lager

or

wagyu skirt steak

fried polenta, arugula, olive & caper salsa rojo
mayhem vineyards cab franc or hoyne brewing co. dark matter

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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