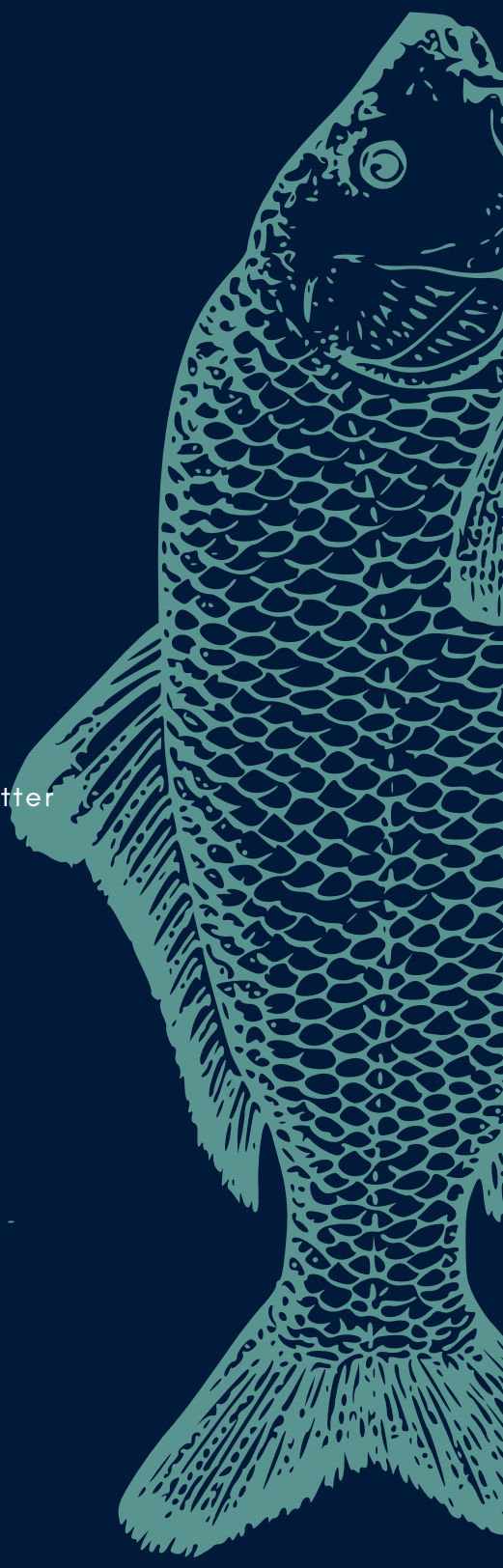
FERRIS' UPSTAIRS SEAFOOD & OYSTER BAR

dine around 2024

January 26th-february 11th
$45/person
optional wine pairing $35
optional beer pairing $21



SMOKED SOCKEYE SALMON TERRINE

Sauce gribiche | dressed greens | rye crostinis
50th parallel riesling or 33 acres fluffy cloud hazy ipa

BRAISED BEET TARTLET

Beluga lentils | whipped goat cheese | pickled golden beets
quails gate chardonnay or Phillips lager

SLOW COOKED BISON SHORT RIB

Pomme frites | sarawak pepper sauce | sautéed greens
burrowing owl syrah or field house dutch pale ale

PAN FRIED STEELHEAD TROUT

Crispy smashed potatoes | grilled broccolini | chorizo | paprika butter
50th parallel pinot gris or phillips lager

HASSELBACK BUTTERNUT SQUASH

Oaxacan chilli oil | macedonian feta | pistachio | pickled onions
50th parallel pinot noir or 33 acres frenche blanche

CHOCOLATE TERRINE

Almond feuilletine | espellete chilli | caramel
unsworth ovation or hoyne dark matter

BLACKBERRY CHEESECAKE

Rosemary honey | vanilla whip
unsworth ovation or hoyne dark matter

Ferris' Upstairs Seafood & Oyster Bar 536 Yates st
250-360-1824 ferrisoysterbar.com