



FERRIS' UPSTAIRS SEAFOOD & OYSTER BAR

dine around 2025

January 24th-february 9th

\$55/person

optional wine pairing \$35

optional beer pairing \$21

BEET CURED GRAVLAX

Buttermilk blinis, dill, creme fraiche, everything bagel spice

50th parallel pinot gris or 33 acres fluffy cloud hazy ipa

SMOKED PORTABELLO MUSHROOM CARPACCIO

Miso, soy, arugula, pistachios, arbequina olive oil

quails gate chardonnay or Phillips lager

ELK TARTAR

Black garlic aioli, quail egg, espelette pepper, herb oil, potato crisps

Tantalus pinot noir or hoyne dark matter



PERUVIAN FISH STEW

Poblano, salt cod, prawns, potato, lime, cilantro

50th parallel riesling or 33 acres fluffy cloud ipa

PIRI PIRI GRILLED TOFU

Beluga lentils, green harissa, herb and winter radish salad

50th parallel riesling or phillips lager

DUCK TRIO

Roast breast, confit croquette, rilette, parsnip puree, demi glace

Tantalus pinot noir or hoyne dark matter



CHARRED LEMON POSSETT

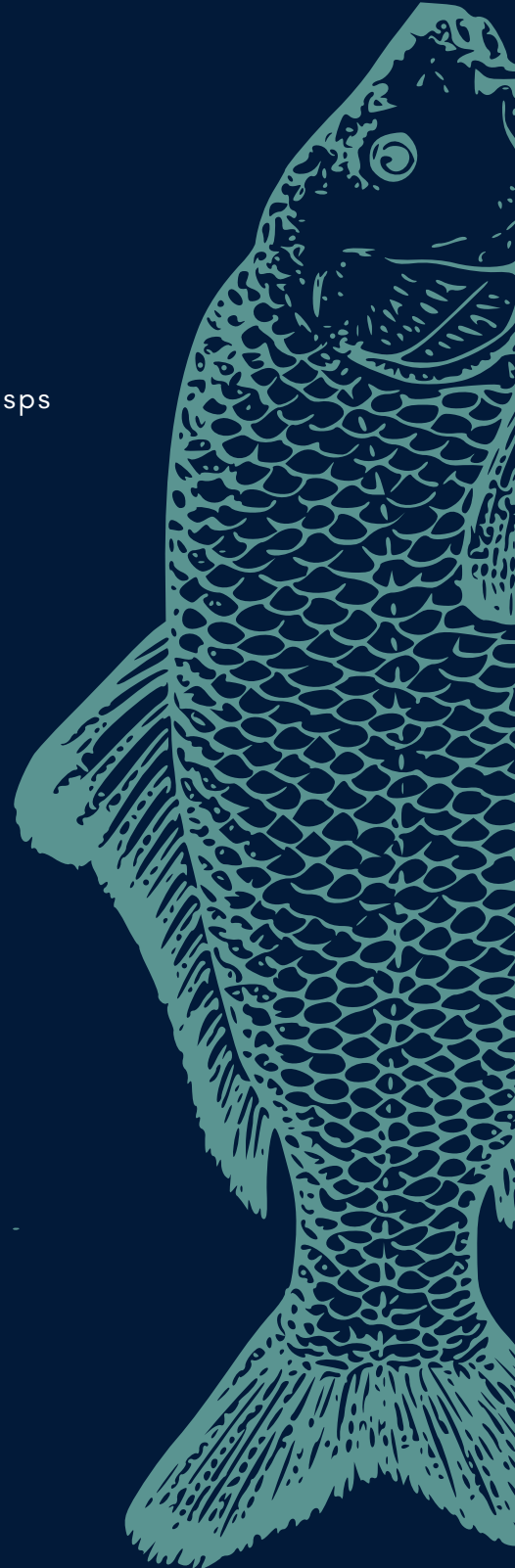
Quince shortbread

Unsworth ovation or hoyne dark matter

ORANGE & ALMOND CAKE

Greek yoghurt, pistachios, honey

Unsworth ovation or hoyne dark matter



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