



# FERRIS' UPSTAIRS SEAFOOD & OYSTER BAR

dine around 2026

January 23rd -February 8th

\$55/person

optional wine pairing \$35

optional beer pairing \$21

## BEEF CARPACCIO

Pepper crusted beef, black garlic aioli, pine nuts, arugula, parmesan tuile

*Mt. Boucherie Merlot or 33 Acres Fluffy Cloud Hazy IPA*

## BAKED BRANDADE

Baked salted cod with potato, preserved lemon, parsley, olive oil, house pickles, grilled baguette

*Quails Gate Chardonnay or Phillips Lager*

## BEET SALAD

Pesto, whipped ricotta, roasted pepper puree, salt baked beets, charred radicchio, toasted walnuts

*Tantalus Pinot Noir or 33 Acres Fluffy Cloud Hazy IPA*



## BEEF AND BARLEY

Braised beef brisket, barley risotto bianco, shaved truffle /**add 3 gr \$7**

*Burrowing Owl Syrah or Hoyne Dark Matter*

## BLACK COD

Prawns, rice cakes, soy glaze, sesame dill yogurt

*50th Parallel Riesling or Phillips Lager*

## MUSHROOM RAVIOLI

Porcini mushrooms and madeira sauce, seared king oyster mushroom, soy pickled shiitakes, microgreen salad, winter radish

*Tantalus pinot noir or Hoyne Dark Matter*



## CHOCOLATE DELICE

Dark chocolate and orange, whiskey caramel, honey whip cream

*Unsworth Ovation or Ile Sauvage Gose*

## CHEVRE CHEESECAKE

Whipped goat's cheese, rosemary honey, graham crust, apricot-quince jelly, almond brittle

*Unsworth Ovation or Ile Sauvage Gose*

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

