

UNsung HEROES 2025

Spare the Ocean, Spoil the Palate

Since 2004, Executive Chef Frank Pabst has championed our local sustainable fisheries movement, spotlighting delicious yet under-utilized species.

Working in concert with Vancouver's Ocean Wise Seafood Program, Chef Pabst's objective is to avoid species that are over-fished or harvested in ways that damage fragile ocean beds. We would like introduce our guests to fresh experiences and new flavours with exciting new dishes that are playful and delightful.

Bottarga 'Mafalda'

mullet roe pasta with endive leaves, gremolata and sicilian olive oil, brown butter pan grattato 17
Podere San Cristoforo 'Luminoso' Vermentino, Tuscany, Italy 19

Carp, Trout + Capelin Roe 'Panna Cotta'

cucumber potato salad, dill, lemon olive oil, all 'Sea' soned potato chips 15
Pascal Jolivet 'Attitude' Sauvignon Blanc, Loire Valley, France 21

Jellyfish 'Tanuki Soba'

jellyfish and soba noodle salad with napa cabbage, kohlrabi and leek
crispy tempura batter, mentsuyu sauce 16
Wakefield 'Estate' Riesling, Mount Lofty Ranges, Australia 16

Mackerel 'Panini'

grilled mackerel sandwich with tomato, arugula, red pepper relish, smoked eggplant puree 16
Fossil Point 'Edna Valley' Chardonnay, Central Coast, California 24

Octopus 'Nduja'

mozzarella arancini with calabrian octopus and pork salume, castelvetro olive tapenade 18
Rioja Vega 'Colección Tempranillos' Tempranillo Blanco, Rioja, Spain 21

Smelt 'Tacos'

corn tortillas, cabbage slaw, tomatillo salsa, pickled red onion, lime cilantro crema 15
Orofino 'Hendsbee Vineyard - Clone 21B' Riesling, Similkameen Valley, British Columbia 17

Sturgeon 'Liver Pate'

coconut water jelly, puffed buckwheat, red radish, grilled kelp sourdough 17
Damilano 'Marghe' Nebbiolo, Piedmont, Italy 23

Uni 'Cheesecake'

sea urchin zabaglione, savoury 'boursin' cheesecake, fried onion bagel crust 18
Taittinger 'Prestige', Brut, Champagne, France 35

Whelk 'XO'

crispy whelk and oyster mushroom wontons, broccolini, whelk XO sauce 16
Miyoshino 'Hanatomoe', Yamahai Muroka Nama Genshu Junmai, Nara, Japan (3oz) 16

10% of proceeds will be donated to the Ocean Wise Seafood Program

#BlueUnsungHeroes