# UNSUNG HEROES 2026

## 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 to introduce our guests to fresh experiences and surprising flavours with exciting new dishes that are playful and delightful.

**Bottarga 'Sea-sar Salad'**
*red endive with bottarga dressing, all'sea'soned focaccia crostini, stravecchio provolone 16*
***Pascal Jolivet 'Attitude' Sauvignon Blanc, Loire Valley, France** 22*

**Trout and Carp 'Chips & Dip'**
*steelhead trout chicharron, carp roe dip, trout caviar 17*
***Podere San Cristoforo 'Luminoso' Vermentino, Tuscany, Italy** 19*

**Jellyfish 'Som Tum'**
*green papaya salad with jellyfish, thai chili, roasted cashews, red boat fish sauce, lime, cilantro 16*
***Weingut Thörle Kabinett Riesling, Rheinhessen, Germany** 17*

**Mackerel 'Shinshu-Age'**
*fried mackerel filets wrapped in crispy nori and soba noodles, tentsuyu mizore sauce 16*
***Francis Ford Coppola 'Director's Cut' Chardonnay, Sonoma Coast, California** 26*

**Octo 'Nomiyaki'**
*grilled octopus, green cabbage pancake with mountain yam and bacon okonomiyaki sauce, kewpi, bonito, kizami nori 18*
***Damilano 'Marghe' Nebbiolo, Piedmont, Italy** 23*

**Smelt 'Cicchetti'**
*'in saor' on grilled white polenta, with arrabbiata sauce on crispy panelle 16*
***Planeta Frappato, Sicily, Italy** 19*

**Sturgeon Liver 'Banh Mi'**
*sturgeon liver pate, vietnamese pickles, jalapeno, red radish, cucumber, maggi, cilantro aioli 17*
***Fitzpatrick 'Crémant', Okanagan Valley, British Columbia** 16*

**Uni 'Verse'**
*potato beignet sphere with sea urchin custard core, nori ring with freeze-dried uni gold rocks, wasabi stardust, fermented gooseberries 17*
***Taittinger 'Prestige', Brut, Champagne, France** 35*

**Varnish Clam 'XO'**
*invasive savory clams, xo sauce, bok choy stir-fry with ginger and garlic, crispy pork cheek 17*
***Miyoshino Jozo 'Hanatomoe', Yamahai Muroka Nama Genshu Junmai, Nara, Japan (3oz)** 16*

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

#BlueUnsungHeroes