

# UNSUNG HEROES 2024

## 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.

### **Carp Roe 'Puri'**

*punjabi bread puffs, carp roe dip, cucumber salad with cilantro, cumin and black mustard seeds 15*  
*J. de Villebois Sauvignon Blanc, Loire Valley, France 19*

### **Jellyfish '8C Slaw'**

*cabbage, carrots, cucumber, celery, cilantro, chives, chili, cashew  
sesame, soy and garlic dressing 17*  
*Weingut Weszeli Langenlois Grüner Veltliner, Kamptal, Austria 19*

### **Mackerel 'Nanbanzuke'**

*mackerel filets in japanese escabeche sauce with leeks, carrots, red onion and cucumber 16*  
*Gustave Lorentz 'Réserve' Riesling, Alsace, France 22*

### **Corn 'Dog-topus'**

*octopus 'wiener' fried in corn batter, tonkatsu bbq sauce, yellow mustard, furikake potato chips 18*  
*Laventura Viura, Rioja, Spain 20*

### **Smelt 'Fries with Eyes'**

*tomatillo salsa verde with seaweed and serrano chili, green cabbage, cactus flour tostada 16*  
*Recaredo 'Relats de Viticultors', Brut Nature, Penedès, Spain 24*

### **Sturgeon 'Liver Pate'**

*clam and smoked tomato dashi, puffed buckwheat, red radish, carrot bread crostini 17*  
*Damilano 'Marghe' Nebbiolo, Piedmont, Italy 23*

### **Uni 'TiraMiso'**

*whipped sea urchin mascarpone with saikyo miso, spirulina and kelp sponge with yuzu sake  
burnt grapefruit, celery, red onion, shiso, wasabi peas 18*  
*Fitzpatrick 'Fitz Crémant', Okanagan Valley, BC 15*

### **Whelk 'Juk'**

*korean rice porridge with whelk, kabocha squash, pickled shiitake, green onion, black garlic chili oil 16*  
*Miyoshino 'Hanatomoe Yodan', Yamahai Muroka Nama Genshu Junmai, Nara, Japan (3oz) 17*

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

#BlueUnsungHeroes