

ICE HOUSE

Oyster Bar Ltd.



Tasting menu available Tuesday, Thursday and Friday

FOUR COURSE TASTING MENU \$45

WINE PAIRINGS \$35

Steamed Middle Beach oyster

x.o. sauce, Israël couscous, mint

Moscato Frizzante, Orofino, Similkameen Valley, BC, 2016

Local salmon tartare

buck wheat, Thai coriander, sun chokes

Rose, Cabernet Sauvignon/Franc, Clos du Soliel, Similkameen Valley, BC, 2016

Broccolinis and scallops

green pesto, sunflower seed, sourdough bread purée

Sauvignon Blanc, Dog Point, Marlborough, New Zealand, 2016

Slow cooked beef tri-tip roast

mash potato, kale, gremolata

Bodegas Abanico, Hazaña Viñas Viejas, Rioja, Spain, 2014



*Thank you for enjoying.
Chef: David Provençal, Sommelier: Craig Newman*

Price does not include tax or gratuity.