WATER POLO

DINE AROUND

THREE COURSE DINNER | $60

FIRST COURSE

CHOICE OF

CEVICHE
Raw local Scallop, cold-water Shrimp, Spanish Octopus, jalapeño aguachile, cucumber, avocado, lime, housemade tortilla chips

UMI KAZE ROLL
Fresh Snow Crab, white truffle miso, cucumber, avocado, topped with Seared Sustainable Blue Salmon

HEIRLOOM BEET SALAD
Roasted beets, whipped goat cheese, pickled kumquats, fennel pollen, puffed crispy rice

SEAFOOD CROQUETTES
Fresh Atlantic Halibut, Salmon & Cape Breton Snow Crab, scallion, parsley, citrus aioli

BEEF TARTARE
AAA Beef Tenderloin, cured egg yolk, Cerignola olives, aged Gruyère, horseradish, grilled sourdough baguette

MAIN COURSE

CHOICE OF

MISO BLACK COD
Miso glazed BC Black Cod, crispy rice, wakame, cucumber & carrot, sesame, green onion

LOBSTER MAFALDINE
NS Lobster, wild mushrooms, Lobster Sherry cream, fresh tarragon

ROASTED CHICKEN SUPREME
Wild mushroom & Taleggio filled, potato pavé, glazed carrots, Taleggio cream

DESSERT

CHOICE OF

PISTACHIO CHEESECAKE
White chocolate 'burnt' Basque cheesecake, toasted pistachio anglaise

MOLTEN CHOCOLATE CAKE
Chocolate ganache, vanilla anglaise, brown butter & brandy gelato

KEY LIME TART
Key lime curd, Italian meringue, graham cracker crust

Excludes February 13 & 14th 2026