



# PROVENCE

marinaside

## NEW YEAR'S EVE

### DECEMBER 31, 2022



#### CHILLED SHELLFISH

HALF DOZEN PREMIUM SUN SEEKER OYSTERS \$26

pear vinegar mignonette, fresh lemon

PRAWN COCKTAIL \$19

steamed prawns, traditional cocktail sauce

SCALLOP CEVICHE \$21

espelette, orange, extra virgin olive oil, watercress, red radish

JEAN VESSELLE OEIL DE PERDRIX BRUT ROSÉ, PINOT NOIR

nv Bouzy, Champagne, France

GLASS \$29 BOTTLE \$125

DOMAINE DE LA PÉPIÈRE CLISSON MUSCADET SÈVRE ET MAINE, MELON DE BOURGOGNE

2019 Muscadet Sèvre et Maine, Loire, France

GLASS \$18 BOTTLE \$75

#### APPETIZERS

LOBSTER BISQUE \$23

lobster meat, chive chantilly

ANDRÉ CLOUET GRAND RÉSERVE BRUT, PINOT NOIR

nv Bouzy, Champagne, France

GLASS \$28 BOTTLE \$120

PATÉ DE CAMPAGNE AU FOIE GRAS \$19

gherkins, quince paste, toasted baguette

JEAN FOILLARD CÔTE DU PY MORGON, GAMAY NOIR

2020 Morgon, Beaujolais, France

GLASS \$26 BOTTLE \$110

HERBES DE PROVENCE CRUSTED GOAT CHEESE \$16

beurre blanc, balsamic reduction, baby spinach and belgian endive salad, crostini

DOMAINE TINEL-BLONDELET FRÉTOY SANCERRE, SAUVIGNON BLANC

2020 Sancerre, Loire, France

GLASS \$17 BOTTLE \$71

CRAB AND SHRIMP CAKES \$19

konbu coleslaw, house made mayonnaise

DOMAINE JEAN COLLET ET FILS CHABLIS, CHARDONNAY

2020 Chablis, Burgundy, France

GLASS \$20 BOTTLE \$85

SEARED HOKKAIDO SCALLOPS \$22

basque style bisque, baby bell peppers

RIMAURESQ CRU CLASSÉ ROSÉ, CINSULT/MOURVÈDRE/TIBOUREN

2021 Côtes de Provence, Provence, France

GLASS \$17 BOTTLE \$71

SAFFRON SHELLFISH STEAMER \$19

scallops, prawns, mussels, white wine, garlic, lemon, herbs, tomatoes

LE GRAND CROS L'ESPRIT DE PROVENCE, ROLLE (VERMENTINO)

2020 Côtes de Provence, Provence, France

GLASS \$15 BOTTLE \$60



Vancouver Coastal Health advises "The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination" – Medical Health Officer