

 **PROVENCE**
marinaside
NEW YEAR'S EVE
DECEMBER 31, 2022



ENTRÉES

WILD MUSHROOM RAVIOLI WITH PRAWNS \$41
white wine butter sauce, garlic, fresh tomato, fresh herbs

DOMAINE DELARCHE PERNAND-VERGELESSES 1ER CRU LES VERGELESSES, PINOT NOIR
2019 Côtes de Beaune, Burgundy, France
GLASS \$33 BOTTLE \$145

ROASTED FRENCHED RACK OF LAMB \$45
crusted with dijon and fresh herbs, crispy house made gnocchi, broccolini, golden beets, confit shallots, lamb jus

DOMAINE CLUSEL-ROCH SAINT-JOSEPH, SYRAH/GRENACHE
2017 Saint-Joseph, Northern Rhône, France
GLASS \$32 BOTTLE \$135

GRASS FED BEEF TENDERLOIN \$44
green beans, shiitake mushrooms, potato and celeriac pavé, red wine peppercorn jus

CHÊNE BLEU ASTRALABE, SYRAH/GRENACHE
2017 Ventoux, Southern Rhône, France
GLASS \$30 BOTTLE \$130

GRASS FED BEEF TENDERLOIN & ½ LOBSTER TAIL PROVENÇAL \$64
seasonal vegetables, roasted new potatoes, red wine peppercorn jus

MICHEL GASSIER LOU COUCARDIÉ, MOURVÈDRE/GRENACHE/SYRAH
2015 Costières-de-Nîmes, Southern Rhône, France
GLASS \$22 BOTTLE \$90

OVEN ROASTED LINGCOD \$42
house smoked bacon, napa cabbage, du puy lentils, red wine reduction

DOMAINE ANNE GROS + JEAN TOLLOT CINSO, CINSAULT
2019 Languedoc-Roussillon, France
GLASS \$18 BOTTLE \$75

WHOLE LOBSTER PROVENÇAL \$62
seasonal vegetables, seven grain rice
have your lobster shelled in the kitchen \$6

PIERRE GAILLARD SAINT JOSEPH, ROUSSANNE
2019 Saint Joseph, Northern Rhône, France
GLASS \$22 BOTTLE \$90

SEAFOOD PLATTER PROVENÇAL \$59
½ lobster tail, prawns, scallops, mussels, clams, fish, seasonal vegetables, fingerling potatoes

DOMAINE GROS FRÈRE ET SCEUR HAUTES-CÔTES DE NUITS BLANC, CHARDONNAY
2019 Côtes de Nuits, Burgundy, France
GLASS \$30 BOTTLE \$130

BOUILLABAISSE \$38
west coast style, prawns, scallops, mussels, clams, fish, fingerling potatoes, gruyère et la rouille

CLOS CIBONNE CUVÉE PRESTIGE CAROLINE ROSÉ, TIBOUREN
2019 Côtes de Provence, Provence, France
GLASS \$25 BOTTLE \$105

CRAB AND LOBSTER BAMBOO RICE \$42
snap peas, tomato, fresh herbs, white wine butter sauce

DOMAINE BARRAUD LA VERCHÈRE POUILLY-FUISSÉ, CHARDONNAY
2019 Mâcon, Burgundy, France
GLASS \$29 BOTTLE \$129

ADD ONS

add to any meal

½ LOBSTER TAIL PROVENÇAL \$26

GRILLED PRAWNS \$12

GRILLED SCALLOPS \$16

TRUFFLE OIL \$2



Parties of 6 or more people an 20% gratuity will be added to the bill. Separate bills are not available for groups of 6 or more. Please be aware that a fee will apply to any substitutions or alterations. | Outside food and beverages are not permitted in the restaurant.

As per health regulations, all animals must be kept outside the patio railing with the exception of PADS or BC & Alberta Guide Dog Services certified assistance animals.