

Mother's Day

... Features ...

May 10th - 12th, 2024



SWEET ONION SABLEFISH \$45

sablefish marinated in a red wine onion glaze, crispy seasoned rice, sautéed wild mushrooms and porcini broth, caramelized onions, red pepper emulsion, citrus pea shoot garnish

Cocktails

TEQUILA HIBISCUS SOUR \$18

el jimador tequila, creme de violette, lemon juice, hibiscus syrup, egg whites, dehydrated hibiscus garnish

MUM-MOSA \$20

prosecco, black raspberry liqueur, strawberry sorbet, lime juice, garnished with an edible flower



BAYSIDE BENNY \$36

butter poached lobster, cage-free poached eggs, whipped lemon & dill mascarpone, brazilian vinaigrette, garlic & butter toasted english muffin, tarragon hollandaise

CRAB CAKE BENNY \$25

crispy lemon & herb crab cake, cage-free poached eggs, avocado mousse, citrus dressed arugula, chive hollandaise

SEAFOOD PLATEAU \$95

citrus poached tiger prawns, marinated PEI mussels, cracked dungeness crab, premium oysters, mignonette, cocktail sauce, fresh lemon

PIER 7 SIGNATURE TOWER \$150

citrus & herb lobster, dungeness crab, tuna poke, fresh premium oysters, marinated PEI mussels, tiger prawns, citrus scallop crudo, maple candied wild salmon, smoked steelhead salmon

FRIDAY - SUNDAY

BRUNCH SATURDAY & SUNDAY