

# MODERN OCEAN

## DINNER

### FIRST COURSE

#### **CRISPY WONTON PRAWNS**

OCEANWISE SELVA PRAWNS, FRESH BASIL, CRISPY WONTON,  
SPICY CHILI PONZU DIPPING SAUCE

OPTIONAL WINE PAIRING  
BLASTED CHURCH VIOGNIER (3OZ.)

---

### SECOND COURSE

**SEA BASS, DEEP WATER FARM - CALGARY, AB**  
CORNFLAKE CRUSTED & FRIED, CORN HASH, BEARNAISE

OPTIONAL WINE PAIRING  
BLASTED CHURCH PINOT GRIS (3OZ.)

---

### THIRD COURSE

**GINGERBREAD CAKE**  
Caramel Sauce, Candied Orange

\$40 PER PERSON PLUS GRATUITY & GST  
OPTIONAL WINE PAIRING \$13

WE ARE ABLE TO ACCOMMODATE MOST DIETARY RESTRICTIONS,  
INCLUDING GLUTEN AND LACTOSE INTOLERANCE  
NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION \*

YYC FOOD  
& DRINK  
**EXP**  
#YYCEXP

