

February 14<sup>th</sup> + 15<sup>th</sup>, 2026

# Brut + Brunch

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3 courses thoughtfully paired with Evolve  
Sparkling Wines

Labneh

citrus infused, marmalade, manoushe, za'atar,  
olive oil

Salmon Gravlax

beet cure, potato cake, soft boiled egg, caper,  
mustard anglaise, micro salad

Apple + Almond Cake

caramelized apple butter, crispy apple, almond  
praline, whipped cream

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\$75 per guest

+applicable taxes and gratuities

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While we make every effort to accommodate allergies, we cannot guarantee that we can modify the pairings for each dish.

We do have a Vegetarian option. *If you require the vegetarian option or have specific food allergies, please reach out to [info@evolvesparkling.ca](mailto:info@evolvesparkling.ca) a min of 48hrs advance*, and we'll do our best to assist.

We are *unable* to accommodate modifications on the day of your reservation.