

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

# Brut + Brunch

---

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

---

\$75 per guest

---

+applicable taxes and gratuities

---



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.