

April 4<sup>th</sup> + 5<sup>th</sup>, 2026

# Brut + Brunch

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3 courses thoughtfully paired with Evolve Sparkling  
Wines

## Goat Cheese Tart

citrus infused honey, caramelized onion, thyme, figs  
2017 Brut Libre

## BC Side Striped Prawns

Potato cake, soft boiled egg, bisque hollandaise, micro salad  
2018 Brut Nature

## Apple + Almond Cake

apple butter, crispy apple, almond praline, whipped cream  
2020 Brut Premiere

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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.