



FLIGHT NIGHT FEATURING:

NOPA FISH

WITH **CHEF LAURENCE JOSSEL**
WEDNESDAY, MARCH 4, 2026 · 4PM - 7PM



Join us Wednesday, March 4, for a unique flight night celebrating the flavors of the Ferry Building with our neighbors at Nopa Fish. We're bringing sea and cellar together with a relaxed tasting that highlights seasonal seafood bites from Nopa Fish, each thoughtfully paired with a distinctive wine from our bar.

This is a GREAT OPPORTUNITY to meet Chef Laurence Jossel on the other side of the kitchen, as he will be your host for the evening. Laurence is going to tease us with 3 complimentary bites that are so good, you are going to want more. So you can stay in your seats at our wine bar and order the full menu served right to you from Nopa Fish, and we can pair more wines with your dinner.

This collaborative tasting is all about cross-promoting the incredible talent under our shared roof and showcasing just how beautifully market-fresh seafood and expressive wines can play together. Expect bright, ocean-kissed flavors—think pristine West Coast seafood prepared with Nopa Fish's simple, sustainable approach—matched with lively whites, textured rosés, and maybe even a chillable red or two.

Come by, bring a friend, and enjoy an evening of relaxed conversation, delicious seafood, and inspired pairings with our Ferry Building community.

The flight wines are served as two-ounce pours & 5-oz glasses.

\$19 PER PERSON / \$17 FOR WINE CLUB MEMBERS

- 2023 Vincent & Sophie Morey Saint Aubin 1er Cru LES CHARMOIS, Burgundy, France - \$76
with Smoked Fish Chowder
- 2023 Soalheiro Alvarinho PRIMEIRAS VINHAS, Melgaço e Monção, Vinho Verde, Portugal - \$36
with Smoked Salmon Rillettes with Horseradish Crème Fraîche
- 2022 Emiliano Falsini FEUDO PIGNATONE Etna Rosso, Italy - \$39
with Poached Wild Gulf Prawn with Smoked Cocktail Sauce & Lemon



HOSTED BY LAURENCE JOSSEL

Laurence Jossel is the chef and co-owner of Nopa and the creative force behind Nopa Fish in San Francisco's Ferry Building. A South African-born, San Francisco-based chef and restaurateur, he is known for his deep commitment to seasonal, sustainable, farm-focused cooking and his long-standing relationships with local farmers, ranchers, and seafood purveyors. Over the past two decades, Laurence has helped shape the Bay Area dining landscape with his honest, ingredient-driven food and warm, community-minded hospitality. At Nopa Fish, he brings that same spirit to the waterfront, showcasing impeccably fresh seafood prepared with simplicity, respect for the ocean, and a true sense of place.

IF QUANTITIES ALLOW, THE FLIGHT WINES WILL BE ON SALE
FOR THE EVENING AT 15% OFF TO THOSE WHO PURCHASE A FLIGHT.