



PLUVIO THREE COURSE DINNER
VEGAN + VEGETARIAN
\$81

BEGINNING

VEGETABLE AGUACHILI
Summer Vegetables, Poblano Pepper Oil,
Charred Kohlrabi, Cilantro, Fresno Chili

MIDDLE

ORGANIC BLACK TURTLE BEAN STEW
Koji Black Bean Caramel, Stone Fruit, Fermented Cabbage,
Hakurei Turnips

END

AERATED CHOCOLATE
Sponge Toffee, Toasted Nuts, Sea Buckthorn

(or your choice of vegetarian dessert options from our dessert menu)



#celebratethecoast



Pluvio restaurant + rooms is a place to celebrate, relax and savour your experience. We ask that all guests, whatever age, fully participate in the dining experience by ordering from our menu and minimizing the audio on electronic devices.



**CELEBRATE THE COAST
TASTING MENU
VEGETARIAN**

SNACKS

VEGETABLE AGUACHILI

Summer Vegetables, Salt Spring Island Kefir Lime Leaf,
Charred Kohlrabi, Cilantro, Fresno Chili

BC CORN POLENTA

Warm Tomatoes, Local Fennel, Petite Basil

ORGANIC BLACK TURTLE BEAN STEW

Koji Black Bean Caramel, Stone Fruit, Fermented Cabbage,
Hakurei Turnips

AVONLEA CHEDDAR WAFFLE

Fresh Truffle, Apple, Thyme

THE CHOCOLATE FIX

Chocolate Crèmeux, Espresso Chantilly, Sea Buckthorn Caramel,
Dehydrated Chocolate Mousse

**GO ALL IN (FOOD + WINE PARINGS) \$155
JUST FOOD \$98**



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**CELEBRATE THE COAST
TASTING MENU
VEGAN**

SNACKS

VEGETABLE AGUACHILI

Summer Vegetables, Poblano Pepper Oil,
Charred Kohlrabi, Cilantro, Fresno Chili

BC CORN POLENTA

Warm Tomatoes, Local Fennel, Petite Basil

ORGANIC BLACK TURTLE BEAN STEW

Koji Black Bean Caramel, Stone Fruit, Fermented Cabbage,
Hakurei Turnips

SORBET

Poached Fruit

AERATED CHOCOLATE

Sponge Toffee, Toasted Nuts,
Sea Buckthorn

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