



PLANT BASED TASTING MENU

LETTUCE WRAPS

Roasted Chickpeas, Soy Nut Satay Sauce,
Preserved Vegetables, House Made Hot Sauce
Averill Creek 'Pluvio' White Field Blend,
Cowichan Valley, BC, 2022

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FRASER VALLEY RICE CONGEE

Wild + Cultivated Mushrooms,
Soy Braised Walnuts, Fresh Truffle
Tentublo 'Blanco'
Rioja-Alavesa, Es., 2021

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HOMEMADE TOFU

Apricot + Harissa Chutney,
Futsu Squash, Great Northern Beans
Nichol Vineyard Pinot Noir,
Naramata Bench, BC, 2020

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CRISPY POTATO ROESTI

Quince, Hazelnuts
El Maestro Sierra Oloroso, Es

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CHOCOLATE TORTE

Sea Buckthorn Caramel,
Sea Buckthorn Sorbet, Chocolate Dentel
Château Orignac
Pineau des Charentes, FR

TASTING MENU ONLY \$119

TASTING MENU + PLUVIO 'PLACEBO' NON-ALC PAIRING \$170

TASTING MENU + WINE PAIRING \$185