PLANT BASED TASTING MENU

ORGANIC SOYBEAN PORRIDGE
Roasted Parsnip, Hazelnut Milk, Braised Pear
Ontañon 'Kaori' Rioja Blanco,
Rioja, Es., 2023
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CRISPY SQUASH CAKES
Fermented Golden Tomato, Grilled Radicchio,
Salsa Macha
Clos Cibonne 'Cuvée Tradition' Tibouren,
Côtes de Provence, Fr., 2024

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HOMEMADE TOFU
Local Mushrooms, Charred Celeriac, Umebushi
Apara Winery Cabernet Franc,
Okanagan Valley, BC, 2022
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FRESH BERRIES
Rose Granita, Lavendar Crème
La Stella 'Moscato d'Osoyoos',
Osoyoos, BC, 2025

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CHOCOLATE GANACHE
Vanilla Sponge, Raspberry + Spruce Sorbet
Blue Grouse Black Muscat,
Cowichan Valley, BC, NV

TASTING MENU ONLY $137

TASTING MENU + PLUVIO 'PLACEBO' NON-ALC PAIRING $195

TASTING MENU + WINE PAIRING $219