



PLANT BASED TASTING MENU

'BROKEN GRAIN FARM' LETTUCE WRAPS

Nixtamalized Corn Fritters, Mole Verde,
Preserved Vegetables, House Made Hot Sauce
Koehler-Ruprecht 'Kallstadter Kabinett'
Riesling Trocken, Pfalz, De., 2021

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PIT ROASTED NEW POTATOES

Summer Squash, Fennel,
Canoncito Pepper + Marigold Broth
Clos Cibonne 'Cuvée Tradition' Tibouren,
Côtes de Provence, Fr., 2022

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HOMEMADE TOFU

Nootka Rose Teriyaki, Local Mushrooms,
Crispy Fraser Valley Rice, Turnip
Keenan & Zoe 'Macerated Field Blend'
Pinot Noir/Chardonnay, Summerland, BC, 2021

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SALMONBERRY SORBET

Local Berries, Ginger Cloud
Else Wines 'Vio' Viognier Pétillant-Naturel,
Naramata Bench, BC, 2022

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CHOCOLATE TORTE

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

TASTING MENU ONLY \$115

TASTING MENU + PLUVIO 'PLACEBO' NON-ALC PAIRING \$165

TASTING MENU + WINE PAIRING \$180