



PLUVIO THREE COURSE DINNER
VEGAN + VEGETARIAN
\$81

BEGINNING

FULLY LOADED CRISPY POTATO
Caramelized Onion, Fermented Cabbage, Squash, Dill

MIDDLE

HEIRLOOM PURPLE BARLEY PORRIDGE
Mushroom Jam, Toasted Hazelnuts, Cultivated + Wild Mushrooms,
Charred Celeriac, 'Kleekhoot Gold' Big Leaf Maple Syrup

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 LETTUCE WRAPS

Caramelized Turnip Purée, Walnut, Cherry Hoisin,
Pickled + Fermented Vegetables

FULLY LOADED CRISPY POTATO

Caramelized Onion, Fermented Cabbage, Squash, Dill,
Alpindon Mornay Sauce

HEIRLOOM PURPLE BARLEY PORRIDGE

Mushroom Jam, Toasted Hazelnuts, Cultivated + Wild Mushrooms,
Charred Celeriac, 'Kleekhoot Gold' Big Leaf Maple Syrup

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**



#celebratethecoast





**CELEBRATE THE COAST
TASTING MENU
VEGAN**

SNACKS

VEGETABLE LETTUCE WRAPS

Caramelized Turnip Purée, Walnut, Cherry Hoisin,
Pickled + Fermented Vegetables

FULLY LOADED CRISPY POTATO

Caramelized Onion, Fermented Cabbage, Squash, Dill,
Bitter Orange

HEIRLOOM PURPLE BARLEY PORRIDGE

Mushroom Jam, Toasted Hazelnuts, Cultivated + Wild Mushrooms,
Charred Celeriac, 'Kleekhoot Gold' Big Leaf Maple Syrup

SORBET

AERATED CHOCOLATE

Sponge Toffee, Toasted Nuts,
Sea Buckthorn

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



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