



**CELEBRATE THE LAND**  
**PLANT BASED TASTING MENU**  
GO ALL IN (FOOD + WINE PARINGS) \$160  
JUST FOOD \$100

**SNACKS**

**VEGETABLE LETTUCE WRAPS**  
Charred Cucumber, Radish, Char Sui Sauce,  
Pickled + Fermented Vegetables  
Pluvio, White Field Blend 2021, Averill Creek, Canada

**ORGANIC BC CORN GRITS**  
Fresh Truffle, Roasted Mushrooms  
Côtes du Jura 2018, Jean Bourdy, France

**MOLE VERDE**  
Great Northern Beans, Spinach, Roasted Asparagus,  
Toasted Hazelnuts  
Bierzo, Godello 2020, Losada, Spain

**APPLE + GINGER**  
House Made Limoncello, Salt Spring Island Citrus Farm, Canada

**CHOCOLATE SORBET**  
Sponge Toffee, Toasted Hazelnut, Sea Buckthorn, Espresso  
Nutty Solera Oloroso Sherry, Gonzales Byass, Spain

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**PLUVIO PLANT BASED**  
**THREE COURSE DINNER**  
\$85

**ORGANIC BC CORN GRITS**  
Fresh Truffle, Roasted Mushrooms

**MOLE VERDE**  
Great Northern Beans, Spinach, Roasted Asparagus,  
Toasted Hazelnuts

**CHOCOLATE SORBET**  
Sponge Toffee, Toasted Hazelnut, Sea Buckthorn, Espresso



#celebratethecoast

