



PLUVIO THREE COURSE DINNER
VEGAN + VEGETARIAN
\$78

BEGINNING

VEGETABLE AGUACHILI
Summer Vegetables, Poblano Pepper Oil,
Charred Kohlrabi, Cilantro, Fresno Chili

MIDDLE

GRILLED LEEK
Toasted Barley Porridge, Roasted Mushrooms,
Maple Unagi Glaze, Truffle

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 AGUACHILI

Summer Vegetables, Salt Spring Island Kefir Lime Leaf,
Charred Kohlrabi, Cilantro, Fresno Chili

BC CORN POLENTA

Marinated Tomatoes, Nettle + Green Garlic Pistou

GRILLED LEEK

Toasted Barley Porridge, Roasted Mushrooms,
Maple Unagi Glaze, Truffle

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) \$147
JUST FOOD \$90**



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**CELEBRATE THE COAST
TASTING MENU
VEGAN**

SNACKS

VEGETABLE AGUACHILI

Summer Vegetables, Poblano Pepper Oil,
Charred Kohlrabi, Cilantro, Fresno Chili

BC CORN POLENTA

Marinated Tomatoes, Nettle + Green Garlic Pistou

GRILLED LEEK

Toasted Barley Porridge, Roasted Mushrooms,
Maple Unagi Glaze, Truffle

SORBET

Poached Fruit

AERATED CHOCOLATE

Sponge Toffee, Toasted Nuts,
Sea Buckthorn

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