



PLANT BASED TASTING MENU

HOMEMADE SILKEN TOFU

Crispy Mushrooms, Hazelnut Macha,
Black Garlic Caramel
*Osake 'Junmai Nigori' Sparkling Sake,
Granville Island, BC*

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VADOUVAN BEAN CURRY

Celeriac, Pickles, Herbs, Green Chili
*Le Vieux Pin 'Ava' Rhône Blend,
Okanagan, BC, 2022*

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CHICKPEA PANISSE

Burnt Onion, Confit Parsnip,
Thyme, Truffle
*Domaine de l'Ecu 'Love and Grapes Nobis' Syrah,
Vin de France, Fr., 2023*

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CRUNCHY SQUASH

Tea Raisins, Saffron
*Villa Oeiras Carcavelos 7 Years,
Lisbon, Pt.*

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CHOCOLATE TORTE

Sea Buckthorn Caramel, Chocolate Dentel
*Château Orignac
Pineau des Charentes, FR*

TASTING MENU ONLY \$127

TASTING MENU + PLUVIO 'PLACEBO' NON-ALC PAIRING \$182

TASTING MENU + WINE PAIRING \$202