PLANT BASED TASTING MENU

GARDEN SALAD
Summer Squash, Stone Fruit, Herbs
St. Katharina Vineyard 'Traditional Method' Pinot Noir,
Summerland, BC, 2019

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FRASER VALLEY RICE
Summer Vegetable Soffrito,
Confit Tomato, Garden Herbs
Domaine de la Pépière Muscadet Sèvre et Maine,
Monnières-Saint Fiacre, Fr., 2020

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CHICKPEA PANISSE
Caramelized Cauliflower,
HP Sauce, Great Northern Beans
Rigour & Whimsy Gamay Noir,
Okanagan Valley, BC, 2023

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SUMMER SORBET
Strawberry, Shiso
Champalou 'La Moelleuse' Vouvray, Fr., 2015

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CHOCOLATE TORTE
Sea Buckthorn Caramel,
Sea Buckthorn Sorbet, Chocolate Dentel
Château Orignac
Pineau des Charentes, FR

TASTING MENU ONLY $125

TASTING MENU + PLUVIO 'PLACEBO' NON-ALC PAIRING $180

TASTING MENU + WINE PAIRING $200