



## PLANT BASED TASTING MENU

ROOT VEGETABLE VELOUTÉ  
Vadouvan Spice, Piccalilli  
*Le Vieux Pin 'Ava' Rhône Blend,*  
*Okanagan, BC, 2022*

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SOYBEAN "RISOTTO"  
Mushroom, Roasted Garlic, Hazelnut  
*Domaine Céline & Frédéric Gueguen*  
*Chablis, Fr., 2023*

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HOMEMADE TOFU  
Burnt Onion, Swiss Chard,  
Parsnip, Truffle  
*Thierry Germain 'Domiane des Roches Neuves'*  
*Cabernet Franc, Saumur Champigny, Fr., 2024*

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CRUNCHY SQUASH  
Tea Raisins, Saffron  
*Lustau 'East India Solera'*  
*Cream Sherry, Es., NV*

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CHOCOLATE TORTE  
Sea Buckthorn Caramel, Chocolate Dentel  
*Château Orignac*  
*Pineau des Charentes, FR., NV*

TASTING MENU ONLY \$127

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

TASTING MENU + WINE PAIRING \$202