

DINE AR UND MENU \$35 3 course



VEGAN

After 4pm, January 26 to February 11, 2024

WE STRIVE ... TO DO WELL TO DO GOOD Our delicious food is made from scratch the hard way but the right way, by passionate, professional chefs and their apprentices. There are no microwaves in our kitchen; What we provide, is what food is meant to be - pure, honest and full of goodness, created with ingredients that are sourced as close to home and as close to Mother Nature, as is possible and practical.

Appetizer

ARANCINI GF cheese stuffed arancini * smoked tomato sauce * pico de gallo * herb drizzle Pico de Gallo: Riverside Culinary Kitchen

SMOKED SALMON + CRUNCHY POTATO BREAD *tarragon aioli * truffle* Potato Bread: Riverside Culinary Kitchen

or

VEGAN THAI BISQUE bell peppers * tomato * carrot * thai curry paste * coconut cream Bell Peppers: Lower Mainland, BC

¹/₂ CORNISH HEN GF

sauté farm winter vegetables * celeriac puree * mushroom jus Cornish Hen: Lower Mainland, BC

> Wine Pairing: Red Rooster Merlot, BC, Canada 5oz Glass \$11 Bottle \$52





or

Curry powder * cilantro * coconut curry sauce * crispy okra Okra: Lower Mainland, BC





Craft Beer Pairing: Tofino Blonde Ale \$8.5 (500 ml)





Craft Beer Pairing: Phillips Glitter Bomb \$8.75 (500 ml)

essert

BAKLAVA 💓

Wine Pairing:

BC, Canada

Evolve 2020 Riesling,

5oz Glass \$11.5 Bottle \$53

phyllo pastry * walnuts * pistachio * smoked maple syrup * vegan butter * pistachio cream PASSION FRUIT PANNA COTTA passionfruit * coconut * spicy crumb



All prices are before applicable taxes and gratuity.

To ensure freshness, items are prepared in limited quantities and subject to availability







