



**Dine Around 2025**

**THREE COURSE VEGAN/ VEGETARIAN MENU**

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**HARISSA HUMMUS**

Chermoula, Fried Chickpeas, Pickled Onions, Crostini

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**KING OYSTER MUSHROOM**

Ghanian Style Spinach & Egusi Stew, Fried Plantain, Pickled Shimeji Mushrooms

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**VEGAN TRIFLE**

Chocolate, Coconut Crumble, Berries

\$45 per person

*Suggested Wine Pairings: Unsworth Island Melody, Cowichan Valley, BC*

*Suggested Wine Pairings: Synchronesh Tetre Rouge, Naramata BC*