

VEGAN/ VEGETARIAN MENU \$95

**\$95 PER PERSON PLUS TAX AND FACILITY SERVICE

*A BEAUTIFUL FOUR COURSE **DINNER** STARTING WITH A SPARKLING TOAST AND SERVED WITH COFFEE AND TEA.*

SOUP

Sweet Potato & Corn Chowder, Red Pepper & Corn Salsa, Smoked Sourdough Croutons
(Vegan)

APPETIZERS... SELECT 2

Green Salad - (Vegan)

Arkadien Lettuce Mix, Lebanese Cucumber, Compressed Celery, Summer Radish, Toasted Walnut, Maple Cider Vinaigrette

Grilled & Pickled Summer Squash, Sous-Vide Leek, Smoked Eggplant Conserva, Zucchini & Sweet Pea Purée, Tomato Chili Jam, Sunflower Seed, Kricklewood Farms Sunflower Oil, Birch Syrup, Fresh Herbs **(Vegan)**

Heirloom Tomato, Avocado, Tomato Powder, Black Garlic & Mascarpone Whip, Chives & Basil Oil, Vancouver Island Salt **(Vegetarian)**



MAINS...SELECT 3

Gluten-Free Potato & Squash Gnocchi, Brown Butter Leek, Baby Spinach, Sautéed Mushrooms, Smoked Ricotta, Pecorino Verona, Pepitas **(Vegetarian)**

Butternut Squash Curry & Green Pea Curry, Toasted Cashew, Fried Papadoum, Jasmine Rice **(Vegan)**

Moroccan Spiced Quinoa, Roasted Sweet Potato, Smoked Paprika Tofu Crumble, Black Olives **(Vegan)**

Wild & Farmed Mushroom Risotto, Green Peas, Walnut "Parmesan", PX vinegar Reduction **(Vegan)**

DESSERT

Panna Cotta- (Vegan)

Bourbon & Birch Syrup "Panna Cotta", Morello Cherry Jam, Cocoa Nibs, Maple Candied Hemp Seeds

Flan (Vegan)

Coconut & Espresso Custard, Dark Caramel, Cocoa Nibs, Berries