



CELEBRATE OUR NATION'S FISHERS, FARMERS + RANCHERS

DAILY INSPIRED LINGCOD CEVICHE*

Fresh local line caught Ling Cod marinated with Fermented
"Sunwing Farm" Tomatoes + Garden Nasturtium
*Free Form, Ancient Method, Okanagan Crush Pad,
Summerland*

POACHED PACIFIC SIDE STRIPE SHRIMP

Verbena Marinated "EE's Organic Farm" Summer Squash, foraged
Sea Asparagus, chilled Dashi made from the Ling Cod's bones
and local Kombu
Joue 2018, Averill Creek, Cowichan Valley, Vancouver Island

GRILLED ALBERTA BEEF STRIPLOIN

A selection of mushrooms foraged and cultivated by our friend
Mike, Grilled "EE's Organic Farm" Kohlrabi + Kale, XO Sauce made
from the Side Stripe Shrimp shells
*Cabernet Merlot 2018, A Sunday in August, Similkameen
Valley*

SUMMER FRUIT TRIFLE

Island Strawberries, Okanagan Stone Fruit, Ginger Cake,
Chantilly, Lemon Crème,
Optima, Quails Gate Winery, West Kelowna

GO ALL IN \$125
(FOOD + WINE PAIRINGS)
JUST FOOD \$75



#celebratethecoast
@fooddaycanada



*These items contain raw or lightly cooked ingredients. Eating these may increase your risk of food borne illness. On the other hand, you do only live once. Some might even say, YOLO.

Pluvio restaurant + rooms is a place to celebrate, relax and savour your experience. We ask that all guests, whatever age, fully participate in the dining experience by ordering from our menu and minimizing the audio on electronic devices.