

# Raw & Vegan

Richard Henderson

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## To Start

Red Kuri Squash + Pear Velouté, Toasted Pumpkin Seeds, Balsamic Reduction, Pickled

Raisins, Pumpkin Seed Oil

Caramelized Leek + Cashew Pate, Fennel Ash, Quince + Fennel Chutney, Taro Chips,

Smoke

Roasted Hen of the Wood Mushrooms, Cauliflower, Celeriac Cashew Mousse, Blood

Orange + Red Onion Marmalade, Toasted Potato Focaccia, Hazelnut Almond Cracker

Chestnut + Ricotta Gnudi, Parsnip Puree, Brown Butter, Bitter Greens, Apple, Sunchoke

Chips

Raw Collard Wraps, Carrot Sesame Slaw, Sunflower Seed Pate, Raisin Chutney, Ginger-

Cabbage Jus

Kale Salad, Tempeh, Smoked Paprika Croutons, Crispy Capers, Kootenay Alpindon

Cheese, Black Olives, Caesar Dressing

## Mains

Seasonal Vegetables, Herbs & Goodies from Local Farms

Beer Battered Halloumi, Zucchini + Potato Pancake, Smashed Peas, Mint Yogurt, Acorn

Garden Lemon Balm

Rosemary Roasted Cabbage, Cauliflower Potato Nests, House Bavarian Mustard, Pickled

Cabbage, Cauliflower Cashew Puree

Braised Sunchoke, Pappardelle Pasta, Kalamata Olive, Spinach, Rosemary Tomato Sauce,

Celery Relish, Parsley

Raw Cashew-Coconut Curry, Sweet Potato, Walnut Mint Raita, Cilantro, Pickled Cashews

## Dessert

Local Artisan Cheese, Seasonal Preserves, House-Made Pickles + Crackers

Chocolate Coconut Mousse, Coconut Crumble, Raspberry Coulis, Lime Leaf Syrup

Salish Apple Upside down Cake, Walnut Compote, Caramelized Goat Cheese  
Sauce, Fig, Almond Marzipan, Apple Tuile

Raw Winter Spiced Cashew Cheesecake, Cashew Clove Sauce, Compressed Pear,  
Coconut Almond Crust