

Dinner

November 27th, 2024
125 per person | 80 wine pairing

sunseeker oyster | kinome, pear

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fish rilette | pistachio mustard aioli, chicharron harina
celeriac | hidden rose apple, truffle pecorino, vanilla
egg yolk potato rosti sando | yarra valley salmon caviar
Pascal Doquet Arpège 1er Cru NV, Champagne, FR

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forbidden rice rye sourdough | seaweed butter

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smoked fish kinilaw | coconut, kohlrabi, chili
Emrich-Schönleber 'Mineral' Riesling Trocken '21, Nahe, DE

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hawaij cauliflower | walnut muhammara, smoked olive zhoug,
pickled raisins, wild rice, cilantro
Vigneti Tardis 'Lunedì' IGP Paestum Rosato '21, Prignano Cilento, IT

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pistachio & chanterelles chicken ballotine | torpedo onions,
goji berries, chicken velouté, chicken skin granola
Mandirola 1913 'Tantèi' Timorasso '21, Colli Tortonesi, IT

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spice-rubbed hiramasa | strawberry tomato sambal,
tamanishiki rice, pumpkin seed furikake
Jean-Marc Burgaud 'Morgon Côte du Py', Beaujolais, FR

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parsnip cannoli | coconut, ginger, lime

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anjou pear | Italian plum hawthorn sorbet, almond financier,
lavender custard, gin yogurt
Ursa Major 'Last Days in the Desert' '22, Kaleden, BC

petit fours

forbidden rice rye sourdough bread, seaweed butter [2pcs] (V)	6
smoked castelvetrano olives (GF)(V+)	9
egg yolk & potato rosti sando with yarra valley salmon caviar maple, pickled jalapeño, house mustard, chives (GF)	8 ^{ea}
celeriac tartare with chickpea crackers hidden rose apple, truffle pecorino, vanilla (GF)(V)	24
hawaij roasted cauliflower with red pepper walnut muhammara parsley & cilantro green olive zhoug, pickled raisins, puffed wild rice (V)	24
chicory salad with chickpea sesame dressing & walnut praline iberico cheese, pears, calamansi, sumac (GF)(V)	27
crispy mushroom tamanishiki rice with glazed maitake mushrooms green tomato, cilantro, radish, pepita furikake, sesame salsa macha (GF)(V+)	32
spice-rubbed hiramasa with strawberry tomato sambal tomato confit, charred zucchini, swiss chard, ume fish jus (GF)	54
smoked beef cheek with hazelnut brown butter beef jus & quince relish parsnip, torpedo shallot, chanterelles, charred onion pickle (GF)	60
fresh anjou pear with Italian plum hawthorn sorbet lavender custard, bitter almond financier, gin yogurt (V)	16

We use local organic vegetables, ethically raised meats, and delicious BC products while also sourcing the best ingredients all over the world.

Our team strives to create imaginative dishes based on our diverse cultural backgrounds and daily inspirations

*"The consumption of raw oysters poses an increased risk of foodborne illness. Cooking step is needed to eliminate potential bacterial or viral contamination".
Medical Health Officer*