

Dinner

December 20th, 2024
130 per person | 80 wine pairing

west coast oyster kinome, pear		
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fish rillette pistachio mustard aioli, chicharron harina celeriac hidden rose apple, truffle pecorino, vanilla egg yolk potato rosti sando yarra valley salmon caviar <i>Pascal Doquet Arpège 1er Cru NV, Champagne, FR</i>		
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sweet potato rye sourdough seaweed butter		
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smoked fish kinilaw coconut, kohlrabi, chili <i>Emrich-Schönleber 'Mineral' Riesling Trocken '21, Nahe, DE</i>		
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sunchoke pressé truffle crab soubise, hazelnut, black sunchoke, fried shallots, scallion <i>Vigneti Tardis 'Lunedì' IGP Paestum Rosato '21, Prignano Cilento, IT</i>		
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pistachio & chanterelles chicken ballotine savoy cabbage, goji berries, chicken velouté, chicken skin granola <i>Mandirola 1913 'Tantèi' Timorasso '21, Colli Tortonesi, IT</i>		
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fragrant oil-confit hiramasa dried shrimp sacha & salsify, tamanishiki rice, genmaicha consommé <i>Jean-Marc Burgaud 'Morgon Côte du Py', Beaujolais, FR</i>		
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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 <i>Ursa Major 'Last Days in the Desert' '22, Kaleden, BC</i>		
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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
sunchoke pressé with truffle soubise hazelnut, black sunchoke, fried shallots, scallion (GF)		22
chicory salad with chickpea sesame dressing & sesame praline iberico cheese, pears, calamansi, sumac (GF)(V)		27
crispy mushroom tamanishiki rice with glazed oyster mushrooms green tomato, cilantro, radish, pepita furikake, sesame salsa macha (GF)(V+)		32
fragrant oil-confit hiramasa with genmaicha consommé dried shrimp sacha & salsify puree, black trumpet, (DF)		56
50 day dry aged ribeye with hazelnut brown butter beef jus & quince relish parsnip, savoy cabbage, chanterelles, charred onion pickle (GF)		MP
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