

# Dinner

January 18<sup>th</sup>, 2025  
130 per person | 80 wine pairing

west coast 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 <i>Pascal Doquet Arpège 1er Cru NV, Champagne, FR</i>	
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sweet potato rye sourdough   coffee butter	
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smoked fish kinilaw   coconut, cucumber, chili <i>Marto 'Weiss' '22, Rheinhessen, DE</i>	
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sunchoke pressé   truffle crab soubise, hazelnut, black sunchoke, fried shallots, leek <i>Vigneti Tardis 'Lunedì' IGP Paestum Rosato '21, Prignano Cilento, IT</i>	
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chicken ballotine   savoy cabbage, chanterelles goji berries, preserved plum, kampot pepper jus <i>Jean-Marc Burgaud 'Morgon Côte du Py', Beaujolais, FR</i>	
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fragrant oil-confit hiramasa   dried shrimp sacha & salsify, tamanishiki rice, genmaicha consommé <i>Mandirola 1913 'Tantèi' Timorasso '21, Colli Tortonesi, IT</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	
sweet potato rye sourdough bread, coffee butter [2pcs] (V)	6
smoked castelvetro olives (GF)(V+)	9
egg yolk & potato rosti sando with yarra valley salmon caviar maple, pickled jalapeño, house mustard, chives (GF)	8 <sup>ea</sup>
celeriac tartare with chickpea crackers hidden rose apple, truffle pecorino, vanilla (GF)(V)	24
hawaj 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 & 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
30-day dry aged pork coppa with hazelnut brown butter jus & quince relish parsnip, savoy cabbage, chanterelles, charred onion pickle (GF)	52
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