

# Dinner

March 12<sup>th</sup>, 2025  
135 per person | 80 wine pairing

smoked salmon sobbresada | pickled garlic scapes, lardo, chicharron harina  
celeriac | hidden rose apple, truffle pecorino, vanilla  
egg yolk potato rosti sando | yarra valley salmon caviar  
*Rathfinny Estates Blanc de Noirs '18, Sussex, UK*

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beef tartare | mandarin orange leche de tigre, macadamia nut  
granola, hibiscus onion, asian pear, chicory  
*Vigneti Tardis 'Lunedì' IGP Paestum Rosato '21, Prignano Cilento, IT*

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sweet potato rye sourdough | coffee butter, cacao nib

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roasted cabbage | hazelnut, apple ganache  
caramelized whey, black winter truffles  
*du Grappin Bourgogne-Aligoté '22, Burgundy, FR*

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dry-aged duck | 10-spice rose honey, beet kimchi, marinated radicchio,  
preserved plum, duck sauce  
*Jean-Marc Burgaud 'Morgon Côte du Py', Beaujolais, FR*

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fragrant oil-confit hiramasa | dried shrimp sacha & salsify, cauliflower  
mushroom, tamanishiki rice, genmaicha consommé  
*Mandirola 1913 'Tantèi' Timorasso '21, Colli Tortonesi, IT*

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parsnip cannoli | coconut, ginger, lime

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winter pears | quince hawthorn sorbet, almond financier,  
lavender custard, gin yogurt  
*Ursa Major 'Last Days in the Desert' '22, Kaleden, BC*

petit four

sweet potato rye sourdough bread, coffee butter, cacao nib [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 <sup>ea</sup>
smoked beet salad with beet leche de tigre & macadamia nut granola asian pear, chicory, hibiscus pickled onion (GF)(V)	23
celeriac tartare with chickpea crackers hidden rose apple, truffle pecorino, vanilla (GF)(V)	24
xak-spiced roasted cauliflower with almond & pine nut mole pickled garlic scapes, preserved red currants (V) (GF)	24
crispy mushroom tamanishiki rice with glazed oyster mushroom green tomato, cilantro, radish, pepita furikake, sesame salsa macha (GF)(V+)	32
fragrant oil-confit hiramasa with genmaicha consommé dried shrimp sacha & salsify puree, cauliflower mushroom (DF)	56
roasted bone-in pork belly with hazelnut brown butter jus & smoked quince parsnip, savoy cabbage, charred onion pickle (GF)	MP
fresh winter pear with bitter almond financier lavender custard, quince hawthorn sorbet, gin yogurt espuma (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