

Dinner

March 13th, 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 buttermilk, morel, 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
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petit four

sweet potato rye sourdough bread, coffee butter, cacao nib [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^{ea}
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 32
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 16
lavender custard, quince hawthorn sorbet, gin yogurt espuma (V)

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