

Dinner

April 12, 2025

130 per person | 80 wine pairing

smoked salmon sobbresada | pickled green garlic, lardo, chicharron harina
 celeriac | apple, truffle pecorino, vanilla
 egg yolk potato rosti sando | yarra valley salmon caviar
Pascal Doquet Arpèges Blanc de Blanc 1er Cru, Champagne, FR
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 beef tartare | mandarin orange leche de tigre, cashew granola,
 hibiscus onion, asian pear
Maloolf 'Rouge de Gris' '22, Willamette Valley, US
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 sweet potato rye sourdough | coffee butter, cacao nib
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 kale rapini | palapa, coconut crème fraîche, curry leaves, pomegranate
 molasses, puffed wild rice
Emrich-Schönleber 'Lenz' Riesling '21, Nahe. DE
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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, lion's mane
 mushroom, tamanishiki rice, genmaicha consommé
Rocco di Carpeneto 'Dri' '23, Piedmont, 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
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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 & cashew granola
 macadamia nut, asian pear, hibiscus pickled onion (GF)(V) 23
 celeriac tartare with chickpea crackers
 pickled apple, truffle pecorino, vanilla (GF)(V) 24
 xak-spiced roasted cauliflower with almond & pine nut mole
 pickled leek 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
 roasted bone in pork chop with hazelnut brown butter jus & smoked quince
 parsnip, rapini, charred onion pickle (GF) MP
 fragrant oil-confit hiramasa with genmaicha consommé
 dried shrimp sacha & salsify puree, lion's mane mushroom (DF) 56
 roasted lamb belly with yucatan-style charred chile sauce
 turnip cake, preserved kumquat salsa (GF) 58
 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