

Dinner

February 13, 2026
145 per person | 80 wine pairing

OYSTER lapsang souchong, douglas fir	
DRY AGED BEEF piper lolot, lemongrass, nuoc cham	
PARSNIP & APPLE TARTLET labneh, vanilla, pecorino tartufo	
EGG YOLK POTATO ROSTI SANDO yarra valley salmon caviar <i>Marie Demets 'Tradition' Blanc de Noirs NV, Champagne, FR</i>	
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HIRAMASA & SMOKED BEET leche de tigre, yuzu kosho, cashew, smoked olive & oat granola <i>Koehler-Ruprecht Kallstadter Saumagen Riesling Kabinett Trocken '19, DE</i>	
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HEIRLOOM PURPLE CORN SOURDOUGH pumpkin seed, cilantro	
CELERIAC & BLACK TRUFFLE smoked espelette, black trumpet, pickled kohlrabi, parsley, seaweed <i>Moritz Kissinger 'Null Ω Weiss' '23, Rheinhessen, DE</i>	
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SPICE-RUBBED SABLEFISH pil pil au poivre sauce, sweet potato écrasé, burnt orange, fennel, tropea onion, chives <i>Chidaine Touraine Rouge '22, Touraine, FR</i>	
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DRY AGED DUCK 10 spiced honey, barberry chutney, charred brassica, duck sausage & plantain empanada, mahkwan duck jus <i>Barbacàn 'Curnà' '23, Alpi Retiche IGT, Valtellina, IT</i>	
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AMAZAKE SORBET lemon verbena, grapefruit, tarragon	
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TOCINO DE CIELO coconut mousse, preserved quince, rose granita, coconut tuile <i>a Sunday in August 'Carbonic Orange' '24, Salt Spring Isld, BC</i>	
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PETIT FOUR	
smoked castelvetrano olives (GF)(V+)	9
heirloom purple corn sourdough, pumpkin seed coriander dip [2pcs] (V+)	7
egg yolk & potato rosti sando with yarra valley salmon caviar maple, pickled jalapeño, house mustard, chives (GF)	8 ^{ea}
chicory salad with apple & hazelnut goma-ae dressing sesame hazelnut praline, drunken goat manchego (GF)(V)	26
smoked beet salad with beet leche de tigre yuzu kosho, pickled beets, smoked olive cashew granola (GF)	28
<i>add hiramasa crudo +10</i>	
roasted celeriac & cabbage pressé with chèvre labneh & apples parsley & cucumber puree, puffed wild rice, pickled kohlrabi (V)(GF)	25
crispy mushroom tamanishiki rice with glazed oyster mushroom green tomato, cilantro, radish, pepita furikake, sesame salsa macha (GF)(V+)	32
roasted spice-rubbed sablefish with pil pil au poivre sauce sweet potato écrasé, burnt orange, fennel & tropea onion, chives (GF)	52
quince & pineapple glazed Gaspork pork coppa tocino with chicharon anchovy crumb charred scallion, broccolini, collards, ginger vinaigrette, salted daikon (GF)	58
parsnip & date cake with coconut milk jam & parsnip ice cream apple, lemongrass, white chocolate oatmeal crumble, vadouvan (V)	16
mandarin orange sorbet, coconut tuile (GF)(V+)	9

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