

February 28, 2026
140 per person | 80 wine pairing

Dinner

PARSNIP & APPLE TARTLET | labneh, vanilla, pecorino tartufo
SMOKED FISH SOBRASADA | pickled green garlic, lardo, chicharron harina
EGG YOLK POTATO ROSTI SANDO | yarra valley salmon caviar
Marie Demets 'Tradition' Blanc de Noirs NV, Champagne, FR

HIRAMASA & SMOKED BEET | leche de tigre, yuzu kosho, cashew,
smoked olive & oat granola
Koehler-Ruprecht Kallstadter Saumagen Riesling Kabinett Trocken '19, DE

HEIRLOOM PURPLE CORN SOURDOUGH | pumpkin seed, cilantro

CELERIAC & BLACK TRUFFLE | smoked espelette, black trumpet,
pickled kohlrabi, parsley, seaweed
Moritz Kissinger 'Null Ω Weiss' '23, Rheinhessen, DE

SPICE-RUBBED SABLEFISH | pil pil au poivre sauce, sweet potato écrasé,
burnt orange, fennel, tropea onion, chives
Chidaine Touraine Rouge '22, Touraine, FR

DRY AGED DUCK | 10 spiced honey, barberry chutney, charred brassica,
duck sausage & plantain empanada, mahkwan duck jus
Barbacàn 'Curnà' '23, Alpi Retiche IGT, Valtellina, IT

AMAZAKE SORBET | lemon verbena, grapefruit, tarragon

TOCINO DE CIELO | coconut mousse, preserved quince,
rose granita, coconut tuile
a Sunday in August 'Carbonic Orange' '24, Salt Spring Isld, BC

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
dry aged beef tartare with tamarind & lemongrass calamansi kosho, nuoc cham, wild rice crumb, betel leaves (GF)	28
smoked beet salad with beet leche de tigre yuzu kosho, pickled beets, smoked olive cashew granola (GF)	28
	add hiramasa crudo +10
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 pork coppa tocino charred scallion, brassicas, ginger vinaigrette, salted daikon, chicharon anchovy crumb (GF)	54
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 inspiration.