

March 26, 2026  
140 per person | 85 wine pairing

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*

DRY AGED BEEF TARTARE | lemongrass, tamarind, calamansi  
kosho, nuoc cham, smoked beef fat aioli, wild rice, betel  
leaves  
*Lightning Rock Elysia Vineyard Pinot Noir Rosé 2023*

HEIRLOOM PURPLE CORN SOURDOUGH | pumpkin seed,  
cilantro  
CELERIAC & BLACK TRUFFLE | smoked espelette, black trumpet,  
pickled kohlrabi, parsley, seaweed  
*Soren 'Bracken Vineyard' Chardonnay '24, OR/BC*

SPICE-RUBBED SABLEFISH | pil pil au poivre sauce, sweet potato  
écrasé, burnt orange, fennel, tropea onion, chives  
*Du Grappin Beaujolais-Villages '23, Beaujolais, FR*

DRY AGED DUCK | 10 spiced honey, barberry chutney, charred  
brassica, duck sausage & plantain empanada, mahkwan  
duck jus  
*Barbacàn 'Sol' '22, Valtellina Superiore DOCG, IT*

AMAZAKE SORBET | lemon verbena, grapefruit, tarragon

PARSNIP & DATE CAKE | coconut, apple, lemongrass, parsnip  
ice cream, white chocolate oat crumble,  
vadouvan  
*a Sunday in August 'Carbonic Orange' '24, Salt Spring Isld, BC*

PETIT FOUR

## Dinner

smoked castelvetro 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 <sup>ea</sup>
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
	<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 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.*