

Prix Fixe

\$55 per person

Choose one option from each section

SMALL

spring greens salad with apple & hazelnut goma-ae dressing
sesame hazelnut praline, drunken goat manchego

hiramasa crudo & smoked beet with beet leche de tigre
yuzu kosho, pickled beets, smoked olive cashew granola

mushroom parfait, hibiscus pickled onions, chives
on nixtamalized corn sourdough

HEARTIER

smoked forbidden rice pork sausage on corn coconut pancake (cachapas)
makrut lime, habañero, cacciocavallo, taleggio, pickled papaya, herbs

crispy mushroom rice with glazed oyster mushrooms
green tomato, cilantro, radish, pepita furikake, sesame salsa macha
pork coppa tocino
or
glazed oyster mushrooms

roasted spice rubbed sablefish with pil pil au poivre sauce
sweet potato écrasé, burnt orange, fennel & tropea onion, chives
add \$10

DESSERT

mandarin orange sorbet, coconut tuile

Lunch

Small Plates

smoked castelvetro olives	9
heirloom nixtamalized corn sourdough, pumpkin seed coriander dip [2pcs] (V+)	7
spring greens salad with apple & hazelnut goma-ae dressing sesame hazelnut praline, drunken goat manchego (V)	14 / 26
dry aged beef tartare with tamarind lemongrass dressing smoked beef fat aioli, nuoc cham, puffed wild rice, betel leaves (GF)	15 / 28
hiramasa crudo & smoked beet with beet leche de tigre yuzu kosho, pickled beets, smoked olive cashew granola (GF)	20 / 38
mushroom parfait, hibiscus pickled onions, chives on nixtamalized corn sourdough (V)	21

Heartier Plates

smoked forbidden rice pork sausage on corn coconut pancake (cachapas) makrut lime, habañero, cacciocavallo, taleggio, pickled papaya, herbs (GF)	27
buckwheat egg noodles with Chinese style Calabrian chili oil onsen egg, preserved brassica, pickles, sesame, greens (V)	28
crispy mushroom rice with glazed oyster mushrooms green tomato, cilantro, radish, pepita furikake, sesame salsa macha (V) (GF) <i>sub pork coppa tocino (4 oz)</i>	32 40
roasted spice rubbed sablefish with pil pil au poivre sauce sweet potato écrasé, burnt orange, fennel & tropea onion, chives (GF)	40

Dessert

parsnip & date cake with coconut milk jam & parsnip ice cream apple, lemongrass, white chocolate oatmeal crumble, vadouvan	16
mandarin orange sorbet, coconut tuile (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