

Dinner

August 19, 2026
140 per person | 90 wine pairing

MILAN'S TOMATO TARTLET | goat cheese, vanilla, sumac shallots
SMOKED FISH SOBRASADA | pickled green garlic, lardo, chicharron harina
EGG YOLK POTATO ROSTI SANDO | yarra valley salmon caviar
Pépin 'CR Mant Xtra Brut' '24, Alsace, FR

DRY AGED BEEF TARTARE | tamarind, lemongrass, calamansi, nuoc
cham, smoked beef fat aioli, wild rice, betel leaves
Weninger Furmint Vom Kalk '24, Bergeland, AU

CHARRED SNAP PEAS | strawberry salmorejo, guindilla peppers,
horseradish, white chocolate, bresaola, anchovy, rose za'atar
A Sunday in August Rosé '25, Salt Spring Island, BC

ROASTED TOMATO SOURDOUGH | pumpkin seed, cilantro

OCEAN TROUT | zucchini, pickled king oyster mushrooms, swiss
chard, pil pil
Escala Humana 'Livvera Sangiovese' '23, Valle de Uco, AG

DRY AGED DUCK & CHERRY | smoked espelette honey, porcini piperade,
charred brassica, kampot pepper jus
Barbacan 'Curnàl' '24, Alpi Retiche IGT, IT

AMAZAKE SORBET | lemon verbena, grapefruit, tarragon

BRÛLÉED CORN SEMIFREDDO | plum compote, peach,
thai basil granita, frosted corn cookie crumb
Domaine des Marnes Blanches Macvindu Jura, Jura, FR

PETIT FOUR

smoked castelvetrano olives (GF)(V+)	9
roasted tomato sourdough, pumpkin seed coriander dip [2pcs] (V+)	8
egg yolk & potato rosti sando with yarra valley salmon caviar maple, pickled jalapeño, house mustard, chives (GF)	8 ^{ea}
Milan's tomatoes with lime vanilla vinaigrette (GF)(V) basil, goat cheese, cardamom, sumac pickled shallots, tomato granita	25
summer greens salad with apples & 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)(DF)	30
tempura eggplant with smoked pepper & eggplant sambal almond baba ghanoush, peach, tomato, black garlic kecap manis (V+)	26
charred snap peas with strawberry salmorejo & rose za'atar guindilla peppers, horseradish, white chocolate, bresaola, anchovy (GF)	28
crispy mushroom tamanishiki rice with glazed king oyster mushroom green tomato, cilantro, radish, pepita furikake, sesame salsa macha (GF)(V+)	32
roasted ocean trout, zucchini, swiss chard, pea puree, pil pil (GF)	52
boneless beef shortrib tocino with quince & pineapple glaze (GF) chicharon & anchovy crumb, ginger scallion vinaigrette, salted daikon	65
Iberico pork coppa with chermoula chickpea panisse, cardamom honey, apricot and sunchoke relish (GF)	MP
brûléed corn semifreddo with peaches plum compote, frosted corn cookie crumb, thai basil granita	17
snowy mountain peaches, ginger coconut ice cream, coconut tuile (GF, V+)	14
cucumber lime sorbet (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.