Sample Menu

A thoughtful progression celebrating the rhythms of the current season.

SNACKS

Milan's tomato tartlet, goat cheese, vanilla, sumac shallots

Mushroom parfait, hibiscus pickled onion, chicharron harina

Egg yolk potato rosti sando, Yarra Valley salmon caviar

RAW

Dry aged beef tartare, tamarind, lemongrass, calamansi, nuoc cham, smoked beef fat, wild rice, betel leaves

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GRAIN

Roasted tomato sourdough, pumpkin seed, cilantro

FIELD

B.C. corn, chanterelles, pickled surmeli pepper, flax seed, lemon basil, shiso

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SEA

Hiramasa, zucchini, shiitake, English pea, swiss chard, pil pil

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LAND

Dry aged duck & plums, smoked espelette honey, porcini piperade, charred brassica, kampot pepper jus

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ICE

Amazake sorbet, lemon verbena, grapefruit, tarragon

SWEET

Brûléed corn semifreddo, peach, strawberry, thai basil, corn cookie