

SEPTEMBER 19, 2026
140 PER PERSON | 90 WINE PAIRING

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
Pépin 'CR Mant Xtra Brut' '24, Alsace, FR

RAW

DRY AGED BEEF TARTARE | tamarind, lemongrass, calamansi, nuoc cham,
smoked beef fat, wild rice, betel leaves
A Sunday in August Rosé '25, Salt Spring Island, BC

GRAIN

ROASTED TOMATO SOURDOUGH | pumpkin seed, cilantro

FIELD

B.C. CORN | chanterelles, pickled surmeli pepper, flax seed,
lemon basil, shiso
Ursa Major 'Boo-Hoo, Amiright?' '25, Naramata, BC

SEA

OCEAN TROUT | zucchini, shiitake, english pea, swiss chard, pil pil
Dutraive 'lieu dit les Déduits' Fleurie '23, Beaujolais, FR

LAND

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

ICE

AMAZAKE SORBET | lemon verbena, grapefruit, tarragon

SWEET

BRÛLÉED CORN SEMIFREDDO | peach, strawberry, thai basil,
corn cookie, plum
Domaine des Marnes Blanches Macvin du Jura, FR

PETIT FOUR

DINNER

Recommended for two guests: two snacks, three share plates and two protein dishes

SNACKS

SMOKED CASTELVETRANO OLIVES ^{GF V+}	9
ROASTED TOMATO SOURDOUGH	8
pumpkin seed and coriander dip [2 pieces] ^{V+}	
EGG YOLK POTATO ROSTI SANDO	8 ^{ea}
Yarra Valley salmon caviar, maple, jalapeno, house mustard ^{GF}	

SHARE PLATES

MILAN'S TOMATOES	25
vanilla, lime, cardamom, goat cheese, sumac pickled shallots, tomato granita ^{GF V}	
SUMMER GREENS	26
plums, lemon miso yogurt, sesame, hazelnut, manchego ^{GF V}	
DRY-AGED BEEF TARTARE	30
tamarind, lemongrass, calamansi, betel leaf, wild rice ^{GF DF}	
TEMPURA EGGPLANT	26
smoked pepper sambal, almond baba ganoush, black garlic, peach, tomato ^{V+}	
CRISPY TAMANASHIKI MUSHROOM RICE	32
oyster mushroom, green tomato, pepita furikake, sesame salsa macha ^{GF V+}	

PROTEINS

ROASTED OCEAN TROUT	50
zucchini, english peas, shiitake mushroom, swiss chard, pil pil ^{GF}	
SMOKED BEEF CHEEK PIASSAK	65
brassicas, daikon, pickled green papaya and mustard greens, burnt coconut palapa ^{GF}	
IBERICO PORK COPPA	MP
chermoula, chickpea panisse, cardamom honey, apricot, turnip ^{GF}	

SWEETS

BRULEED CORN SEMIFREDDO	17
peaches, strawberry, plum, thai basil, corn cookie crunch	
CANTALOUPE MELON	9
hibiscus, rose, melon sorbet ^{GF V+}	

GF gluten-free V vegetarian V+ vegan DF dairy-free

CHEF'S TASTING 140 | WINE PAIRING 90