SEPTEMBER 23, 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

HIRAMASA| 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, kampot 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

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 — 8ea
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 HIRAMASA — 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
strawberry, peaches, 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