

Dinner

September 5, 2026

140 per person | 90 wine pairing

MILAN'S TOMATO TARTLET | goat cheese, vanilla, sumac shallots
MUSHROOM PARFAIT | hibiscus pickled red onion, 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
A Sunday in August Rosé '25, Salt Spring Island, BC

ROASTED TOMATO SOURDOUGH | pumpkin seed, cilantro

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

OCEAN TROUT | zucchini, pickled shiitake, english pea, swiss chard, pil pil
Escala Humana 'Livvera Sangiovese' '23, Valle de Uco, AG

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

AMAZAKE SORBET | lemon verbena, grapefruit, tarragon

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

PETIT FOUR

smoked castelvetrano olives (GF)(V+)	9
potato focaccia, pumpkin seed coriander dip [3pcs] (V+)	10
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) goat cheese, cardamom, sumac pickled shallots, tomato granita	25
summer greens salad with plums & 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
ocean trout kinilaw with habanada vinaigrette cucumber, green mango, bitter almond, seaweed, fig leaf oil (GF)(DF)	33
tempura eggplant with smoked pepper & eggplant sambal almond baba ghanoush, peach, tomato, black garlic kecap manis (V+)	26
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 pineapple & quince glaze charred brassica, salted daikon, crispy chicharon anchovy crumb	65
Iberico pork coppa with chermoula chickpea panisse, cardamom honey, apricot and turnip relish (GF)	MP
brûléed corn semifreddo with peaches frosted corn cookie crumb, thai basil granita, plum compote	17
Charentais melon, hibiscus rose granita, melon sorbet (GF)(V+)	10

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.