

OCTOBER 17, 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

POTATO & PRESERVED CITRUS RYE SOURDOUGH | pumpkin seed, cilantro

FIELD

B.C. CORN | chanterelles, pickled surmeli pepper, flax seed,
lemon basil, shiso
Jean-Philippe Fichet Bourgogne Aligoté '24, Côte de Beaune, FR

SEA

SPRING SALMON | carrot, shiitake, english pea, swiss chard, pil pil
KostaVino St. Rocc Vineyard Pinot Noir '25, Okanagan, BC

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 | grapes, plum, thai basil,
corn cookie crunch
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 POTATO & PRESERVED CITRUS RYE 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}
RADICCHIO & 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, plum, tomato ^{V+}
CRISPY TAMANASHIKI MUSHROOM RICE 32
oyster mushroom, green tomato, pepita furikake, sesame salsa macha ^{GF V+}

PROTEINS

SPRING SALMON 50
carrot, english peas, shiitake mushroom, swiss chard, pil pil ^{GF}
BONELESS BEEF SHORTRIB TOCINO 65
pineapple & quince glaze, brassicas, daikon, pickles, chicharon, crispy anchovy ^{GF DF}
IBERICO PORK COPPA MP
cheremoula, chickpea panisse, cardamom honey, apricot, turnip ^{GF}

SWEETS

BRULEED CORN SEMIFREDDO 17
coronation grapes, plums, thai basil, corn cookie crunch
GINGER COCONUT ICE CREAM 9
hibiscus, rose ^{GF V+}

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

CHEF'S TASTING 140 | WINE PAIRING 90