OCTOBER 29, 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 | pickled surmeli pepper, flax seed, lemon basil, shiso

Jean-Philippe Fichet Bourgogne Aligoté '24, Côte de Beaune, FR

SEA

ARCTIC CHAR | carrot, shiitake, swiss chard, pil pil

KostaVino St. Rocc Vineyard Pinot Noir '25, Okanagan, BC

LAND

BEEF SHORTRIB TOCINO | quince & pineapple glaze, charred brassica, anchovy, chicharron, daikon

Barbacan 'Curnàl' '24, Alpi Retiche IGT, IT

ICE

AMAZAKE SORBET | lemon verbena, grapefruit, tarragon

SWEET

BRÛLÉED CORN SEMIFREDDO | pear, 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 — 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

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 V+

CRISPY TAMANASHIKI MUSHROOM RICE — 32
oyster mushroom, green tomato, pepita furikake, sesame salsa macha GF V+

PROTEINS

ARCTIC CHAR — 50
carrot, shiitake mushroom, swiss chard, pil pil GF

IBERICO PORK COPPA — MP
chermoula, chickpea panisse, cardamom honey, apricot, turnip GF

SWEETS

BRULEED CORN SEMIFREDDO — 17
pear, plums, thai basil, corn cookie crunch

TOASTED 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