

OCTOBER 30, 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

ALBACORE TUNA | 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 'Curnál' '24, Alpi Retiche IGT, IT

ICE

AMAZAKE SORBET | lemon verbena, grapefruit, tarragon

SWEET

BRÛLÉED CORN SEMIFREDDO | pear, plum, thai basil,
com 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**
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 GF
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

ALBACORE TUNA 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
plums, pear, thai basil, com 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