

OCTOBER 31, 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

TETSUKABUTO SQUASH | green goddess, vadouvan crumb, gremolata, apple
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 '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 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}
B.C. CORN 22
pickled jimmy nardelo, flaxseed, shiso, lemon basil ^{GF V}
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
chermodoula, chickpea panisse, cardamom honey, apricot, turnip ^{GF}

SWEETS

BRULEED CORN SEMIFREDDO 17
plums, pear, 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