NOVEMBER 18, 2026

140 PER PERSON | 90 WINE PAIRING

A thoughtful progression celebrating the rhythms of the current season.

SNACKS

PARSNIP & APPLE TARTLET | chevre, vanilla, truffle pecorino

MUSHROOM PARFAIT | hibiscus pickled onion, chicharron harina

EGG YOLK POTATO ROSTI SANDO | yarra valley salmon caviar

Champagne Lelarge-Pugeot Tradition Brut Nature NV, 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

RED KURI 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

APPLE SEMIFREDDO | calvados gelee, buckwheat crisp

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

CREMINI & MATSUTAKE CARPACCIO — 29
shellfish truffle emulsion, pine vinaigrette, green garlic, chives, pine nuts GF DF

RADICCHIO SALAD — 26
pear, lemon miso yogurt, sesame, hazelnut, manchego GF V

DRY-AGED BEEF TARTARE — 30
tamarind, lemongrass, calamansi, betel leaf, wild rice GF DF

RED KURI SQUASH — 26
green goddess, vadouvan crumb, gremolata, apple V, GF

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

PROTEINS

SPICE-RUBBED ALBACORE TUNA — 50
carrot, shiitake mushroom, swiss chard, pil pil GF

ROASTED LAMB BELLY — 49
chermoula, chickpea panisse, cardamom honey, apricot, turnip GF

SWEETS

APPLE SEMIFREDDO — 17
calvados gelee, buckwheat crisp lemon balm GF NF V

QUINCE SORBET — 9
hibiscus, rose GF V+

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

CHEF'S TASTING 140 | WINE PAIRING 90