NOVEMBER 6, 2026

140 PER PERSON | 90 WINE PAIRING

*A thoughtful progression celebrating the rhythms of the current season.*

SNACKS

PARSNIP & APPLE TARTLET | goat cheese, vanilla, sesame dukkah

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

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** — 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 & 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

**SPICE-RUBBED 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, corn cookie crunch

**QUINCE SORBET** — 9
hibiscus, rose GF V+

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

CHEF'S TASTING 140 | WINE PAIRING 90