

NINE PETALS OF EAST

A Journey Through Taste, Story, And Terroir

\$155 PER PERSON | WINE PAIRING \$65



SMOKE

peking duck, lapsang souchong

A rising wisp of tea and memory — delicate, haunting.

PEARL

acadian sturgeon, tamarind, yogurt, caviar

Wine: Benjamin Bridge Sparkling – Gaspereau Valley, Nova Scotia, Canada

In the Bay of Fundy's cool coastal winds, this traditional-method sparkling brings mineral precision, citrus blossom, and whispers of sea smoke.

TIDE

lobster, uni, beurre blanc, dulce

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FOREST

mushrooms, black grain, moss

Wine: Marchand-Tawse Pinot Noir – Côte de Nuits Villages, Burgundy, France

From the storied hills of Burgundy, this biodynamic pinot offers ripe red fruit, forest floor, and saline finesse — nature, aged in oak.

WING

hokkaido scallop, chicken, sweet soy

Sake: Yoshi No Gawa Honjzo – Niigata, Japan

A clean, polished sake — soft notes of rice and earth, crafted for the brewer's table

BLOSSOM

pork cheek, cherry, gai lan

Wine: Lightfoot & Wolfville Kékfrankos – Annapolis Valley, Nova Scotia, Canada

Hungarian heritage meets Nova Scotian soil. Plum, sweet cherry, and spice with cool-climate structure — biodynamic, wild-fermented.

FLAME

kingston farm wagyu, quail egg, massaman, naan

Wine: Coto de Imaz Gran Reserva – Rioja, Spain

Aged five years between barrel and bottle, this Rioja blends tradition with boldness — notes of leather, toasted coconut, and sun-dried fruit.

BLOOM

jasmine, asian pear

A floral breeze — fleeting and fragrant.

EMBER

chocolate, spiced caramel, japanese whisky

Wine: Taylor Fladgate 10-Year Tawny – Douro Valley, Portugal

Centuries of craftsmanship from the heart of Portugal. Figs, prunes, toasted nuts, and butterscotch — glowing gently to the end.