



HERBS OF THE WINTER SUN AND MOON CELEBRATED AT NIGHT

I'M NOT MISO SOUP

Lupine Beans, Green Peas, Lupine Green Pea Shoyu, "Smoked" Lupine Soy Tofu,
Dulse

THE TIDE AT SACH'S CREEK

Ocean Perch, Chickweed Sprouts, Sticky Rice, Fresh Winter Kelp, Sphagnum
and Clover Compound Butter, Sea Rocket Gelee, "Funk Me" Sauce

GARDEN AND FOREST VEGETABLES

Wild "Holten's Licorice Root" Celery, Angelica, Alpine "Upland" Cress, Sheep's
Sorrel, Chickweed, Whipped Eggnog Panna Cotta, Pickled Cauliflower Mushroom,
Toasted Pumpkin Seeds, Maple and Rum Vinaigrette

SMOKED BLACK COD

Chickweed Mascarpone Blini, Porcini Hummus, Sauce Raifort, Acorn Jam, Pickled
Golden Chanterelle

OLIVE OIL POACHED LING COD

Porcini, Cauliflower and Hedgehog Mushroom Cream, Garlic and Leek Croissant,
Pickled Blue Chanterelles

PURPLE BROCCOLI LEAF MALFATTI

"Blue Hubbard" Butter Pumpkin Puree, Hedgehog Mushroom Conserva, Brown
Butter

SEA SCALLOP POELE

Smoked Green Peas and Lupines, Nasturtium Leaves Carrot and Turnip
Brunoise, "Jarrahdale" Pumpkin Kraut Butter

WINTER POTATO AND DUNGENESS LASAGNE

Parmigiano Reggiano Cream, Redwood Sorrel, Alder Leaf Smoked Bell Peppers, Lacto Blue
Chanterelle "Chilliso"

POPPY SEED RAISIN VARENYKY

Creme Fraiche, Quince Fruit, Honey Roasted Walnuts

HEARTH ROASTED PARTRIDGE AND PEARS

Fig and Ginger Nachynka, Pear, Root Vegetable and Sage Stuffing, Tomato
Pumpkin Cider Gravy

HOLIDAY MIXED NUT AND HONEY PIE

Cashew, Almond, Hazelnut, Brazil nuts, Pecans Honey Custard, Pastry, Pistachio Ice
Cream

SALAL WOODRUFF CRONUT

Salal Berry Compote, 72 Hour Croissant Pastry, Woodruff Cream Cheese Glacage,
Birthday Cake Crumbs

HAPPY HOLIDAYS

Shortbread Biscuit, Molasses Ginger Cookie, Specula, Bailey's Butter Cookie
