



**“MOTHER”
IS A FRAGMENT OF A NAME**

MAY 12th 12:00 PM

“FIGHTER”

CARAMELISED SPRING ONION CONSOMMÉ

Stinging Nettle Boules de Berlin, Claytonia au Gratin, Gruyere Soubise

“CREATOR”

SPRING ASPARAGUS “FALAFEL”

Mt Moresby Mustard Leaves, Pea Tendril Raita, Lupine and Sheep’s Sorrel Hummus,
Blue Chanterelle Kimchi, Asparagus Stalk Cracker, Steamed Asparagus Spears

“VISIONARY”

EYE OF KELP

Hazelnut Panna Cotta, Kelp Jus Gel, Sea Asparagus Fronds, Blackened
Pumpkin Seed

“SUPPORTER”

LUPINE BURGER

Boletus Bacon, Elderberry “Ketchup”, Sauce “Raifort”, Swiss Cheese, Onion,
Fresh Tomato, Pickled Cauliflower Mushroom, Iceberg Lettuce, Wild Crab Apple
Smoke Drippings

“ROLE MODEL”

SEA ASPARAGUS BARBAJUAN

Cherry Tomato Marinara, Fresh Basil

“LISTENER”

PORCINI MUSHROOM QUICHE

Spring Oyster Mushrooms, Puffed “Forbidden” Black Rice, Toasted Onion Oil
Yogurt Dressing

“LEADER”

FIREWEED SHOOTS

Coconut Milk, Citrus Mascarpone, Vadouvan, Surf Curds

“BELIEVER”

“THIESSEN” FARMS QUAIL

Lupin Shio-Koji, Sauce “Huckleberryn’granate” Lupin “Ramen” Noodles,
Queen Anne’s Lace Root, Leaves, Angelica Leaf, Jus

“DEFENDER”

DUNGENESS CRAB CREPE

Fresh Miner’s Lettuce, Wild Estuary Celery Leaves, Pickled Pearl Onions,
Garden Dill “Hollandaise”

“PHILOSOPHER”

MOREL MUSHROOM FARCI

Smoked Black Cod, Bartlett Pears, Raincoast Chive and Cress Creamed Cheese,
Streambank Violets, Claytonia, Dandelion, Quince Rose Jam

“FORESHADOWER”

LING COD

Potato Puree, Blanquette de Legumes, Sweet Carrot Butter

“PROVIDER”

RANGELAND ELK FILET MIGNON

Fiddleheads, Nettlekraut Pierogi, Creme Fraiche, Chives, Bordelaise Vinaigrette

“BAKER”

CALLEBAUT CHOCOLATE SQUARE

Wild Rose, Hot Cocoa Glacage, Surf Curds, Dried Cranberries

“ORGANIZER”

SALMON BERRY POMEGRANATE SORBET

Ricotta Ice Cream, Ginger Molasses Biscuit

“NURTURER”

SUGAR BAKED RED RHUBARB

Fennel Pollen and Burdock Rice Pudding, Brown Sugar Crumble
