



Wild mushroom ragout

Prince, chanterelle, hedgehog, bolete and meadow mushrooms, brown butter cauliflower, yarrow buds and leaves, very good cream, alder leaf tuille

Moresby island margherita

Green Cherokee and heirloom tomatoes, artichoke heart marinara, bocconcini, fresh basil, bull thistle petals, 72 hr sour dough crust

Once upon a baked potato

Prawns, ocean perch, angelica, leek, garden onions, bog cranberry chutney, lupinaki

The Razamataz of autumn rain

Pierogi of sheep's sorrel, dill, green onion yogurt and fresh curds, salal and oval leaf blueberry stew

Cajun sablefish

Elderberry mollasses and autumn beans, charred "palm of cabbage" bechamel

Aunty burger

Blacktail and smoked black cod, sweet gale smoked bacon, roasted golden chanterelles, mozzarella, lettuce, onion, gruyere, apple maple ketchup, sauce "avery island", salted yam sour dough brioche'annock

Golden scallops

Oval leaf blueberry cream, gorgonzola

Salmon wellington

Wild mushroom duxelles, chickweed, wood avens, rosemary, roasted red grapes, rowan parmigiano reggiano cream, surf curds, sour dough croissant pastry

Baingan bharta

Onions, tomato, paneer, cow's parsnip seed, clover root, sweet gale, maple, basmati

Thiessen farms white quail

Autumn "caesar" salad, lupin croutons

Cronut of pumpkin'ess and spice

Blackened pumpkin seeds, dulce de luche, cream cheese woodruff icing

Chocolate zucchini cup cake

Raspberry glacage, callebaut chocolate, vanilla bean cream

