

#### RAINCOAST BREADS

April 1st 6:00pm K'IL KUN 250-637-1651 <u>raincoastbreads.com</u> \$185 Seating

# **Through The Forest of Delusion**

## "HECATE STRAIT" SCALLOP WONTON

BC Side Stripe Shrimp, Spring Salmon, Halibut Hemp Nettle Leaves, Green Onions, Bitter Cress, Chives, Haida Gwaii Wakame, Lupine and Green Pea Shoyu, French Sorrel Leaves

#### **BREAD AND BUTTER**

Gluten Free Salted Nettle English Muffin Tops, Whipped Hemp Nettle Garlic Butter

## MORESBY ISLAND CHARCUTERIE

Over Wintered Potato and Leek Pancakes, Salted Oval Leaf Blueberries, Rutabaga Relish, Lacto Fermented Chanterelles, Chorizo Milk Cap Mushrooms, Pumpkin Ranch, Riparian Babaganoush, Gruyere, Olive Oil, Elderberry Balsamic, Nasturtium, Blue Bugle Marmalade

### LAVOIE CARROT TARTLETTE

Carrot Caponata, Carrot Cake Jam, Fried Celery Leaves, Financier Pastry

## GARDEN COVER CROP SALAD

English Pea Custard, Compressed Green Beans, Cured Beets, "Gwaii Haanas" Wild Oxalis, Hemp Nettle Leaves, Sweet Onion Mint Vinaigrette

## COASTAL VENISON STRIP LOIN DRY AGED UNDER SPRUCE MYCELIA

Organic Cornbread Leek Pain Perdu, Green Tomato Bacon Emulsion, Sauce Pimenton, Mustard Jam, Maple Syrup

#### WILD BLUE PERCH CURED IN KELP SEDIMENT

Spinach Leaves, Picatta Sauce

#### ROOT VEGETABLE SHAWARMA

Celeriac, Turnip, Rutabaga, Brown Butter, Black Truffle Juice and Puree, Riparian Babaganoush, Crispy Cucumber Skin Dashi, Wilted Rainbow Chard Leaves

## RITE OF SPRING SALMON

Cucumber Water Marinated Spring Salmon, Sheep's Sorrel Tzatziki Siberian Spring Beauty, Micro Mustard Greens, Pistachio Butter

## EGGPLANT PARMIGIANA

Charred Eggplant Cream, Pumpkin Jam, Rich Tomato Sauce, Stinging Nettle, Jalapeño Fudge

## RANGELAND PRIMERIB ELK TOMAHAWK

Polenta Nachynka, Pea Shoot Kraut Pierogi, Mustard Jus, Creme Fraiche

## AN EDIBLE ELDERFLOWER CANDLE

Elderflower, Strawberry, Rhubarb, Spruce Wood Oil, Elderflower Perfume Pine Wick

#### OATMEAL SORREL SANDWHICH

Organic Gluten Free Oatmeal Cookie, Oxalis Buttercream, Sorrel Leaves

## **PUMPKIN ICECREAM**

Granny Smith Apples, Organic Gluten Free Graham Cracker, Cinnamon and Sugar

#### CALLEBAUT CHOCOLATE FONDANT

Glazed Dark Cherries, Icing Sugar

#### **COCONUT GENOISE**

Cara Cara Woodruff Glacage, Shredded Coconut, Shamrock