



RITE OF SPRING

APRIL 20th 6:00 PM

ACT I: ADORATION OF THE EARTH

NORTH BEACH CHOWDER

Razor Clams, Cockles, Claytonia au Gratin, Sea Asparagus

ROYALE WITH CHEESE

Grilled Cauliflower and Boletus Burger, Elderberry “Ketchup”, Beach Mustard, Iceberg Lettuce, Dill Pickled Chanterelles, Smoked Pepper Emulsion, Lupin Fries

FIREWEED SHOOT ADOBO

Dill, Garlic, Pommes de Maxim

MORESBY ISLAND PAKORA

Rockfish, Ling Cod, Prawn, Chickweed, Cow’s Parsnip, Rhubarb Wild Mint Chutney, Bittercress Raita

MOREL MUSHROOM FARCI

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

STINGING NETTLE MASALA

Cherry Tomato, Lupin, Paneer, Blackened Cardamon, Sweet Spring Onions, House Garam Masala, Basmati

PORCINI RAVIOLI

Parmigiano Reggiano Cream, Preserved Lemon

ACT II: THE SACRIFICE

WILD APPLEWOOD SMOKED GEODUCK

Cured Garden Radishes, Caper Pudding, Nootka Lupin Cracker, Wintercress Buds

CLIFFSIDE GOOSENECK BARNACLE

Almost Burnt Cream, Lemon Za'atar

MALLARD TOGARASHI

Lakeshore Farms Organic Asparagus, Elder and Rowan berry "Pate de Fruit",
Mt Moresby Alpine Mustard Leaves, Blackened Pumpkin Seed Jus

SABLEFISH YAKITORI

Wakame, Puffed Black Rice, Cumin and Onion Oil Yogurt, Lupin Shoyu, Maple
Syrup

LING COD

Potato Puree, Blanquette de Legumes, Sweet Carrot Butter

CALLEBAUT CHOCOLATE BERRY SQUARE

Wild Rose, Hot Cocoa Glacage, Surf Curds, Dried Cran and Elderberries

CREPE "SUZETTE"

Cara Cara Sorbet, Grand Marnier Chantilly

SUGAR BAKED RED RHUBARB

Fennel Pollen and Burdock Rice Pudding, Brown Sugar Crumble