

DINNER MENU

APPY

Chia Seedy Seaweed Crackers
Ancient Grain Sourdough Focaccia, Rosemary
Butternut Squash Sage Dip
Goats Chèvre, Roasted Garlic, Pesto

-

Douglas Fir Cured Smoked Trout
Rosemary Juniper Berry Brined Moose Ham
Garlic Chilli Fermented Kuri Squash Pickles
Fermented Honey Mustard

-

Garden Greens, Pickled Beets, Crispy Leeks,
Elderberries, Calendula Petals, Plum Vinegar, Brassica Sprouts

MAINS

Rosemary Roasted Potato Wedges,
Chanterelle Mushroom Miso Gravy

-

Roasted Banana Squash, Garlic Scape Salsa Verde

-

Grilled Sockeye Salmon, Smoked Wild Nori
Bull Kelp Tartar Sauce, Horsetail Spruce Vinegar

-

Charred Corn, Salt Spring Farm Greens, Garlic

SWEET

Ghost Pumpkin Cashew Cheese Cake,
Pumpkin Flax Seed Date Crust,
Chocolate Coconut Ganache, Cacao Nibs

NOVEMBER 10TH 2019

LOCAL, WILD, HOLISTIC