



HARVEST

MARKKLÖBCHENSUPPE

beef shank broth, bone marrow dumplings

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OYSTER *green apple, lovage*

DUNGENESS CRAB *crispy kombu, moon bay kelp*

TROUT ROE *straciatella, sunchoke*

GRILLED MUSSEL *crispy vichyssoise*

PICKEREL BELLY *peek freen, caviar*

OVERNIGHT BEETS *goats milk, beach rose*

PUMPKIN PIE *pumpkin vinegar*

CHICKEN LIVER *spekulatius*

PORK RILLETTE *fermented plum leather*

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BUTTERNUT

spot prawn, bee pollen

SCALLOP

swede, brown butter

BISON

beet, meadowsweet, salal

SLOW COOKED STEELHEAD

fermented potato flatbread

WILD MUSHROOMS

aromatic bouillon

FRASER VALLEY DUCK

radicchio, rose

BLACK APPLE

brown cheese

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SUNCHOKE DILLY

barley malt, birch

PUMPKIN

seabuckthorn

MIGNARDISE

white currant, pine nut halva, porcini fudge



*SAMPLE MENU | Bookable via our website