



10th Anniversary Feast
Celebrating the Classics of Wild Mountain

Sunday, April 13th 2025

Two seatings: 2pm & 6pm

150/guest

1

veggie snacks: polenta, olives, date

Bella Sparkling Wine

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2

seafood snacks: brandade, tuna on turnip, roll mop

Emandare Gewurztraminer

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3

charcuterie snacks: terrine, salami, whole muscle cure

Averill Creek Somenos Rose

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4

spring soup with crab

Synchromesh Dry Riesling

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5

fire-roasted brassicas salad with prosciutto & seeds

Lock & Worth Merlot

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6

handmade pasta with wild lobster mushrooms, wild nettles & hazelnuts

Averill Creek Pinot Noir

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7

rock fish in a spot prawn & winged kelp broth with umi nami vegetables

Orofino PTG

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8

parry bay farm lamb

Nichol Old Vines Syrah

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9

fruit sorbet

Tugwell Creek Vintage Sac Mead

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10

chocolate pudding

Unsworth Marechal Foch 'Port'

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Wine & non-alc. pairings will be available

The following is info re: Food allergies and aversions ...

We can accommodate for this menu :

gluten-free

no shellfish

no nuts

pescatarian +\$10

Apologies but not possible for this menu :

celiac

vegetarian

vegan

dairy-free

children's version

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Everything is made in-house with the finest local ingredients from:

DCW & Hegg Lund Fishing Families, John Jenkins, FAS, Dakini Tidal Wilds & Westcoast Mycology,  
the farmers at: ALM, Greenerside, Silvercloud, Parry Bay, Umi Nami, Sea Bluff, Stillmeadow & Parry Bay.

We are proud to be an organic restaurant & member of the Slow Food Chef's Alliance.

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