

taste canoe

asparagus

Parmesan custard, seed cracker + dill

—

wild rabbit parfait

cloudberry, green strawberry, tender shoots
+ burnt onion crumble 21.

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veal sweetbreads

immature juniper berries, ox eye daisy capers,
hazelnut crumb + jus vinaigrette 24.

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local pasture raised lamb

morels, stinging nettle hash, ramps,
wild licorice + spruce tips 46.

or

haida gwaii halibut

white asparagus, fava beans, sorrel,
clams + seaweed butter sauce 45.

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apple cider sorbet

wild ginger + almond olive crumb

—

wildflower panna cotta

white chocolate crumble, elderflower jelly,
milk crisp + oat cereal ice cream 12.

—

sweet pea fudge

105. per person

160. with locally inspired pairings

participation of the entire table is required
tasting items are available à la carte