



RAINCOAST BREADS

Organic Wild Fare

October 6th 2021

CREAM OF "THE EARTH" SOUP

Earth Apples, Burdock Root, Garden Potatoes, Carrots and Leeks, Black Garlic Beignet, Avalon Dairy Crème Fraîche and Dill Infused Olive Oil

"THE TUNDRA" YEAST AND BUTTER

Sour Dough Bread and L'Ancêtre Organic Grass-Fed Butter

GOLDEN SEARED SCALLOPS

Burnt Sheep's Sorrel Cream, Stewed Sweet Onions, Tlell Sunflower Sprouts and Charred Autumn Zucchini Dashi

BUTTERMILK FRIED MOREL MUSHROOMS

Bread & Butter Pickles, Sauce Pimenton and Spiced Hot Honey

"SUPRÊME DE COVERT FARCI AUX FIGUES"

Wilted "Brown Turkey" Fig Leaves, Riesling Poached Pear, Cranberry Mostarda and Whole Grain Mustard Sauce

"BEAURRE MONTE" POACHED LING COD

Roasted Yam Pudding, Garden Turnips, Bittercress Leaves and Pumpkin Seed "Bordelaise"

ROASTED "WOODLAND" PARTRIDGE

Caramelized Brussels Sprouts, Roasted Sunchoke "Pierogi," Black Walnut Purée and Caramelized Onion "au Jus"

ASSORTMENT OF DESSERTS

Toasted Oat Tuile with Lemon Glacage, Pumpkin Cream Cheese Tart, Cinnamon Raisin Croissant Wreath
