

ATELIER

FOOD DAY CANADA 2018

Hanging terrarium of pacific sockeye salmon with sweet corn and Quebec maple syrup

Chilled rice milk and horseradish soup with Nova Scotia crab and poached apples

Poached Fogo Island shrimp with carrot gel and camouflage puffed rice paper

Tomatoes from our garden with cucamelons, basil, and Niagara icewine vinegar

Slow-cooked Pacific sablefish with Rochon Farms purple cauliflower and compressed apricots

Acorn Creek Farm freeze-dried garlic scape with sorrel mayo, green coriander seeds, and lemon thyme

Humboldt squid with red pepper butter and jalapeño ash

Cured beef tongue with fava beans and shishito peppers

Gaspor Farms piglet shoulder with nitro-shattered broccoli and brown lentils

Smoked Enright Farms beef short rib with charred kale and scallion kimchi

Sorbet of BC cherries with Rochon Farms black currants and Canadian whiskey caramel

Chocolate vortex with Ottawa strawberries and 'just-picked' garden nasturtiums