



menu

June 15th 2024

Hodge Podge

carrot, radish, spring onion,
fiddleheads, green garlic, milk

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Asparagus

oyster cream, purslane, breadcrumb

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Ravioli

ricotta, dried maple blossoms,
hazelnuts, sorrel

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Tuna

confit tuna, soldier beans, fennel

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Ham & Cod

cod tongue, pickles, mustard

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Fazzoletti

chicken skin, thyme

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Hen Of The Woods

panisse, pine oil vinaigrette

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Beef

chanterelle crusted prime rib, jus

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Japanese Knotweed Cake

mountain ash flower cream

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Strawberry

mugolio

\$125/person

"It's hard to get good help."

- Bruce Saunders

When I was a kid my Grandfather made a maritime classic, hodge podge. A bowl of vegetables in a milk broth, I remember the broth being thinner than a chowder, almost like a soup. I was not excited, but surprised that I liked it. The wonderful simplicity of these humble spring ingredients has stayed with me, and I've nervously shared the idea with many of the great chefs that I worked for early on and it always seemed to strike the same chord with them as well. Here it is, the way it is in my memory, using the beautiful milk produced by Frazer, Angela & Adam at Knoydart Dairy Farm and spring vegetables from Jason & Tarsila at Way To Grow! Gardens in Ardness. Local asparagus is grilled over hot coals and served with an oyster cream, using oysters from Big Island, purslane from our garden, and breadcrumbs toasted in our wood-fired-oven. Ravioli stuffed with a ricotta made from Knoydart Farm's milk, curdled with a white wine vinegar infused with spruce tips and mixed with a little mugolio, a fermented green pine cone syrup. Served with tart spring sorrel from our garden dehydrated maple blossoms from a large norway maple next to our shoreline and hazelnuts toasted in the wood-oven. Bluefin tuna from Cape Breton, very gently cooked in olive oil is served with a salad of Nova Scotian soldier beans, an heirloom variety grown in New England and the Maritimes since before 1800, and fire-roasted fennel. The sirloin of a pig raised in the forest, grazing on wild apples, by Mike & Tricia at Crossroads Valley Farm just outside of Antigonish, is brined for 3 days, left to dry for a week then smoked over an open fire in the chimney of our hearth. Sliced thin, it's served with cod tongues breaded with sourdough rye from Bear River Farms and fried in pork fat from a rare breed mangalitsa pig, raised by Lucas at Mavelus Heritage Farms, pickled fiddleheads, onions, spicy mustard greens from our garden and a mustard vinaigrette. Fazzoletti, a fresh pasta made from our hen's eggs is served simply in a chicken jus, a touch of cream from Knoydart Farm, thyme from our garden, and crispy chicken skin from Trudi's flock at Piedmont Valley Farms a few kilometers from here. Hen of the woods mushrooms grown by Abbey & Andrew at Porter River Farm and Forage are grilled over very hot coals and served with a wood-oven roasted chickpea & fava bean cake and a pine needle oil vinaigrette. Local beef rib steaks are rubbed in a powder made from dehydrated chanterelle mushrooms, picked while walking my dog through the woods last summer, grilled over lively coals & grapevine trimmings from our vineyard, and basted with cultured butter & garlic. Served with a reduction of a stock made from the bones of the same animal. A cake made from japanese knotweed, an invasive species that has set up shop on a small patch of our waterfront, is served with a crème anglaise made with the flowers of a mountain ash tree in the hedgerow of our property and cream from Knoydart Dairy Farm, the only all grass-fed dairy farm in the Maritimes. Finishing with strawberries from Millen Farms just outside of Truro and a syrup made from the immature pine & spruce cones of our trees, left to ferment for 6 months.

for Edith