

BOTANIST

Welcome to Travel With Your Palate.

*An evening of culinary collaboration in
celebration of west coast inspired cuisine,*

benefiting the Vancouver Food & Beverage Relief Fund.

You don't have to travel far to taste Vancouver's finest.

| GRAZE *chef damon campbell*

crème fraîche, citrus, tarragon, northern divine caviar, DUNGENESS CRAB

| CATCH *chef gus brandson*

rhubarb, elderflower, sourdough miso, CHILLED QUEBEC FOIE GRAS

| HOOK *chef roger ma*

meyer lemon guanciale crust, smoked halibut pomme dauphine, english peas,
white asparagus, geoduck clam emulsion, PACIFIC HALIBUT

| HUNT *chef lee cooper*

toasted farro, parsley, roasted onion bouillon, NORTH ARM FARM PORK

| FARM *chef hector laguna*

spring tartlet, favas, garbanzos, morels, caramelized goat yogurt, savoury jus,
SLOW ROASTED LAMB RACK

| SWEET REMEDY *chef kate siegel*

white chocolate nemalaka, orange blossom fennel gelée,
roasted almond ice cream, MOUNTAIN HUCKLEBERRY BOMBÉ

SPECIAL THANK YOU TO OUR PARTNERS

