

# forage

# Swine & Fine

a family style, farm to table, snout to tail, whole hog experience  
featuring Giesbrecht Farms Heritage Berkshire Pork

**85/person**  
not including extras  
**wine pairing (+60)**  
minimum 2 people

## CRISPY PIG FACE SALAD

crispy pig face, Hannah Brook greens,  
amethyst radishes, chicharron,  
elderflower vinaigrette

## & SPRING ASPARAGUS

grilled Klippers Organics  
asparagus, Berkshire bacon, quail  
egg, Okanagan goat cheese

## TORTELLONI

braised shoulder, tongue and  
hock tortelloni, horseradish,  
fiddleheads, smoked bone jus

pairing: Pentage Gamay Noir 2020

## DUO OF BERKSHIRE

pan roasted coppa steak, grilled hay  
smoked loin, Myca Farms chestnut  
mushroom, fingerling potatoes,  
devil's club

pairing: Solvero Pinot Noir '2019  
Garnet Valley '2019

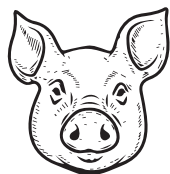
pairing: Stags Hollow Albariño 2021 &  
Church & State Sauvignon Blanc 2019



## RHUBARB

chili pickled rhubarb, vanilla yogurt  
crema, local honey anglaise,  
grapefruit agar jelly, almond brittle

pairing: Kettle Valley Late Harvest  
Riesling 2019



Forage is proud to use Giesbrecht Farm pork on our menu. Farmer Brian Giesbrecht raises heritage breeds of pigs such as Berkshire, Tamworth, and Duroc on his family farm in Aldergrove. These pigs have access to grassy fields, mud, and plenty of room to roam. They feed on alfalfa, walnuts, hay, spent hops from a local brewery, along with produce that would otherwise go to waste. They are finished on a diet of nuts and fruit, which give them an incredible flavor. Vancouver Chefs consider these pigs to be like the "Kobe Beef of pork" We hope you enjoy!

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