

DISH DETAILS: ICE (2013)

1. Cold Coast

anchovy
raw vegetable
fermented cabbage
nori
kombu
dulse

This dish has an invisible nod to Russian culinary history; only the ingredients and techniques are reimagined. Forms of preservation (fermentation, salting, oil preserving, pickling, drying) are combined for their flavor and textural benefits, rather than necessity. Staple ingredients (fish, cabbage) transform themselves to the point of unrecognition.

2. Topography of an Oyster

oyster
yogurt
chocolate
fennel
herbal tea

Diffusion of light through ice: hazy white to clear. Solid oyster shell calcium, cooked into opaque oyster, a black ice, snow. Plants grow in dense clusters, frozen in the ground, to protect themselves from the wind; fennel fronds are frozen into the chocolate sheet covering the oyster.

3. First Frost

mustard greens

granita:

chicken

ginger

citron

All ingredients are from the “hot” category of Chinese medicine. Moreover, the diner has textural and auditory experience of cold - chewing on ice. Although very “small” in appearance this dish explodes with flavor: the hidden power of cold. Flavors are locked away, no aromas. It also seasons the oyster from before.

4. Hallucinating Meat

winter mushroom

broken vinaigrette:

cabbage

beet

assorted animal fats

Meat of the tundra, we have none here in Portland. But, we have mushrooms that have lived through frost. Providing them with the additional fat of an arctic animal, they are transformed, cooked. Again we smuggle an imposter into the mix: no arctic meat, instead we use others. Umami, rich mushroom (a meat), animal fat (extra warmth), pickling juices (blood). A subtle reference to Russian cuisine as we use pickling liquid of staple ingredients (beet and cabbage) to season the dish (an old technique).

5. Traces of Warmth

celeriace

celery juice

needle tincture:

spruce

douglas fir

celery leaves

cultured cream

A cross section of the tundra, this dish recreates the geography of ice on the plate. Tundra: heat of earth, permafrost, thin section of dirt that thaws and freezes, plant clusters, snow fall. Dish: root baked in salt, juice of celery stalks, needle tincture (boundary line), cultured cream.