The coast is more than a single line on a map. It is a living spectrum. A force of flavor. Across the globe, temperature, depth, and salinity dictate a wild variation of life.

The glacial, fog-heavy inlets of British Columbia spawn deep kelp beds, icy minerals, and sharp salinity. Thousands of miles south, the sun-bleached flats of the Florida Keys yield dense, muscular conch and shallow-water warmth. Every waterline creates its own completely distinct version of abundance.

What binds them together is the movement of the tide. It surges forward, driving the ocean's surplus directly against the shoreline. When the water finally breaks and pulls back, it leaves behind a brief, exposed window on the wet sand.

Tonight's menu is built on that transition.

We map the distance between the icy Pacific and warm-water flats, anchoring the ocean's yield directly into the dirt. We explore how the ocean seasons the earth. Because when you strip it down, that is all salt is: the dehydrated sea, left behind to wake up the things grown in the soil.

High tide brings the life. Low tide lets us forage it.

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