



Meet Linnea LeTourneau

EXECUTIVE CHEF, NIMMO BAY RESORT

Chef Linnea LeTourneau has brought her broad, global experience and passion for extraordinary culinary experiences to Nimmo Bay since 2019. Her food is inspired by a “less is more” philosophy that showcases the beauty of starting with good ingredients, and reflects her interest in sustainable, seasonal products, small-scale farming and foraging and harvesting from the surrounding ocean and forest.

What unique ingredients might guests experience that have been foraged from the ocean and forest around Nimmo Bay Resort? How might they be incorporated into your dishes?

The list of unique foraged ingredients from around Nimmo Bay is long and quite honestly I am still learning how to identify, respectfully harvest and process new ingredients each time I am at Nimmo Bay. The list also is continually changing with the seasons. We are very fortunate to be located between land and ocean, so we are able to forage and harvest ingredients all the way from the ocean floor, such as bottom dwelling fish and crustaceans, to the ever changing tide line—kelps and other seaweeds, gooseneck barnacles, sea urchin, sea asparagus—the list goes on. Then on to the land and into the forest where we are able to harvest mushrooms, fiddleheads, shoots, leaves and berries of all sorts. As far as incorporating any of the foraged ingredients we harvest from the surrounding area, we try to present the ingredients to guests with as little manipulation as possible to show them for what they are—allow them to shine. Some things take a little more processing or cooking than others, but for the most part, many products are kept raw and then paired with components that support or accent them to make a complete dish, canape, etc.



What is your favourite dish to create that really showcases the bounty of the area?

The Pacific Northwest offers an abundance of beautiful ingredients that shape the way we try and cook at Nimmo Bay, so the possibilities are endless and ever changing. If I were to try and pinpoint a dish to showcase our Pacific Northwest bounty, it would have to be something that sheds some light on anything that is from our local ocean and is bountiful and underrated, such as a fish like Kelp Greenling—a beautiful, sustainable local fish. I love to show people that there are many delicious, plentiful seafoods and ocean products in our area that are much more sustainable than threatened species like wild salmon, bluefin tuna, etc.

Where do you find inspiration for the dishes you prepare?

In pre-pandemic times, I would find inspiration by eating in other restaurants or spending time with other friends who are chefs, bouncing ideas off of each other. But in current times, I find myself looking high and low for inspiration. Where I tend to find it now is in cookbooks from restaurants and chefs around the world that inspire me in the industry, revisiting my own old recipe books from living and working abroad, and of course spending time in nature foraging and harvesting.