

Foraging

Wild, seasonal, and best cooked by open fire.

This is more than gathering—it's remembering. Foraging is how we connect with the land, the season, and each other. Passed down through generations, it's a craft of timing, intuition, and deep respect for nature. At Central Vermont Consultancy, we bring that experience to the people.

What We Offer

Seasonal Foraging Walks & Wild ID Tours

Join us in the fields, forests, and hills of Central Vermont. These educational walks cover wild plant and mushroom identification, foraging safety, and ancestral knowledge passed through lived experience—not books. Rooted in tradition, tailored to the season.

Dedicated Wild Food Sourcing

We provide hyper-fresh, same-day foraged ingredients to chefs, restaurants, and private clients. You tell us what you need—we harvest to order, clean with care, and deliver next-day. No middlemen. Just peak-season wilds, fresher than any distributor can promise.

Foraged Fire Dinners

We bring it full circle. These immersive meals feature ingredients gathered by hand, cooked over flame, and served with story. It's culinary intimacy, rooted in place. From forest floor to fire pit—this is the taste of now.