

To our fellow chefs:

Nobody ordered this.

Salmon was once cooked seasonally. Wild salmon returned from the sea to rivers in such numbers that the water seemed alive with them. Yet since the 1970s, many **wild salmon populations have collapsed by 80% or more. Wild Atlantic salmon in particular could disappear in our lifetime.**

The loss is easy to miss. Salmon has never seemed more abundant.

But this abundance is manufactured, and it comes at a great cost. Today, **99% of Atlantic salmon served in restaurants and grocery stores is raised in industrial sea cages**, often in the same waters wild salmon must pass through to survive.

Ocean-farmed salmon has become one of the greatest threats to wild salmon’s future.

Because these crowded cages are open, they pollute surrounding waters; waste does not stay contained. Nor do sea lice parasites, disease, or chemical treatments. Sea lice spread from farms to vulnerable young wild salmon. When nets break, farmed fish escape and breed with wild salmon, weakening the genetic inheritance they depend on to survive.

The impact extends beyond the cages. Feeding one ocean-farmed salmon requires hundreds of ground-up wild fish that marine life and vulnerable subsistence communities depend on.

Then there is the product itself. Its color is synthetic, engineered to match the pink we expect, and it is often marketed with unjustified claims of sustainability.

Ocean-farmed salmon should never have existed at this scale. Not when the cost is wild salmon and all that depends on them.

Empty rivers mean less food for bears, eagles, and otters — and traditions lost before they can be passed down.

Communities seeing these effects firsthand are already taking a stand.

Chefs can, too. **We commit to not serving ocean-farmed salmon until the industry can operate without causing this harm. And we are asking chefs and restaurants around the world to join us.**

Our decisions shape what diners value, what suppliers prioritize, and ultimately which foods — and species — survive.

Every menu is a choice about what belongs on our tables. Ocean-farmed salmon does not — not as long as it continues to cause this kind of harm.

Let’s take it off the table.

With hope,

Francis Mallmann
Patagonia, Argentina

Virgilio Martínez
Central
Lima, Peru

Michael Cimarusti
Providence
Los Angeles, California

Gabriela Cámara
Contramar
Mexico City, Mexico

Heinz Reitbauer
Steirereck im Stadtpark
Vienna, Austria

Darina Allen
Ballymaloe
Shanagarry, Ireland

Manu Buffara
Restaurante Manu
Curitiba, Brazil

Peter Tempelhoff
FYN Restaurant
Cape Town, South Africa

Kyumin Hahn
Kadeau
Copenhagen, Denmark

Jessica Rosval
Al Gatto Verde
Modena, Italy

Jeremy Lee
Quo Vadis
London, England

Bernt Sætre
Under
Lindesnes, Norway

Elizabeth Falkner
Los Angeles, California

Tashi Gyamtso
JIMGU
Oita, Japan

Pierce Abernathy
New York, New York

Tomer Blechman
Theodora
New York, New York

Mitsuo Nakajima
Kyoyamato
Kyoto, Japan

Omar Tate
Honeysuckle
Philadelphia, Pennsylvania

Thomas Imbusch
100/200 Kitchen
Hamburg, Germany

Sophie Lehmann
100/200 Kitchen
Hamburg, Germany

Hwoo Lee
Los Angeles, California

Alice Waters
Chez Panisse
Berkeley, California

Mitsuharu Tsumura
Maido
Lima, Peru

Pia León
Kjolle
Lima, Peru

Norbert Niederkofler
Atelier Moessmer Norbert Niederkofler
Brunico, Italy

Elena Reygadas
Rosetta
Mexico City, Mexico

Sam Kass
Chicago, Illinois

Emmanuel Renaut
Flocons de Sel
Megève, France

Riad Nasr
Le Veau d’Or, Frenchette
New York, New York

Serigne Mbaye
Dakar NOLA
New Orleans, Louisiana

Alon Shaya
Saba
New Orleans, Louisiana

Gunnar Karl Gislason
Dill Restaurant
Reykjavik, Iceland

Gisli Matthías Auðunsson
NÆS
Vestmannaeyjar, Iceland

Antônio Galapito
Prado
Lisbon, Portugal

Chantelle Nicholson
Apricity
London, England

Simon Furley
Bangalay Dining
Shoalhaven Heads, Australia

Brian Limoges
Enclos
Sonoma, California

Woolery Back
Table & Main
Roswell, Georgia

Cybillie St. Aude-Tate
Honeysuckle
Philadelphia, Pennsylvania

Charlie Ebell
The Little Seed
Tasmania, Australia

Peter Clarke
The Little Seed
Tasmania, Australia

Sarah Clare
Tasmania, Australia

Dan Barber
Blue Hill at Stone Barns
Tarrytown, New York

Rasmus Kofoed
Geranium
Copenhagen, Denmark

Dominique Crenn
Atelier Crenn
San Francisco, California

Enrique Olvera
Pujol
Mexico City, Mexico

Michael Tusk
Quince
San Francisco, California

Suzanne Goin
A.O.C.
Los Angeles, California

Varun Totlani
Masque
Mumbai, India

Lee Hanson
Le Veau d’Or, Frenchette
New York, New York

Jaime David Rodríguez Camacho
Celele
Cartagena, Colombia

Daniel Hadida
Restaurant Pearl Morissette
Lincoln, Canada

Stefano Secchi
Rezđora
New York, New York

Jordy Navarra
Toyo Eatery
Manila, Philippines

Alan Hsu
Sun Moon Studio
Oakland, California

Dário Costa
Madê
Santos, Brazil

Suzanne Cupps
Lola’s
New York, New York

Juan Barcos
Madre Rojas
Buenos Aires, Argentina

Ivano Del Pio
Scarpetta
Tasmania, Australia

Kobi Ruzika
Dier Makr
Tasmania, Australia

Julián Galende
Alcanfor
Buenos Aires, Argentina

Kevin Vincent
Newfound Sushi Izakaya
Newfoundland, Canada

Massimo Bottura
Osteria Francescana
Modena, Italy

Josh Niland
Saint Peter
Sydney, Australia

Narda Lepes
Narda Comedor
Buenos Aires, Argentina

Jeremy Charles
Newfoundland, Canada

Hugh Fearnley-Whittingstall
Dorset, England

Rafa Costa e Silva
Lasai
Rio de Janeiro, Brazil

Alberto Landgraf
Oteque
Rio de Janeiro, Brazil

Mary Sue Milliken
Border Grill
Las Vegas, Nevada

Steven Satterfield
Miller Union
Atlanta, Georgia

Eric Robertson
Restaurant Pearl Morissette
Lincoln, Canada

Matthew Kammerer
The Harbor House Inn
Elk, California

Matthew Raiford
Brunswick, Georgia

Kerry Heffernan
Grand Banks
New York, New York

Sam Lawrence
Bridges
New York, New York

David Bies
Ticonderoga Club
Atlanta, Georgia

Matt Taylor
Affinity Fish
Toronto, Canada

Jacob Potashnick
Feld
Chicago, Illinois

Matias Sallaberry
South Fire
Victoria, Canada

Chris Velden
The Flying Apron
Summerville, Canada

Julián Diaz
Los Galgos
Buenos Aires, Argentina

Martin Molteni
Puratierra
Buenos Aires, Argentina

Joan Roca
El Celler de Can Roca
Girona, Spain

Ana Roš
Hiša Franko
Kobarid, Slovenia

Magnus Nilsson
Furuhem
Båstad, Sweden

Ignacio Mattos
Estela
New York, New York

Jaime Pesaque
Mayta
Lima, Peru

Renee Erickson
The Walrus & Carpenter
Seattle, Washington

Mark Bittman
Community Kitchen
New York, New York

Susan Feniger
Border Grill
Las Vegas, Nevada

Þráinn Freyr Vigfússon
ÖX
Reykjavik, Iceland

Drew Deckman
Deckman’s En El Mogor
Valle de Guadalupe, Mexico

Sally Clarke
Clarke’s
London, England

José Luis Hinostroza
Arca
Tulum, Mexico

Ed Kenney
Mud Hen Water
Honolulu, Hawaii

Agnar Sverrisson
Moss
Grindavik, Iceland

Matthew Evans
Fat Pig Farm
Tasmania, Australia

Jon Klip
Affinity Fish
Toronto, Canada

Daniel de La Falaise
Toulouse, France

Burt Bakman
Trudy’s Underground Barbecue
Los Angeles, California

Nathan Flaim
Luca
Lancaster, Pennsylvania

Musashi Osaki
New York, New York

Luiz Filipe Souza
Evvai
São Paulo, Brazil

Mauro Colagreco
Mirazur
Menton, France

Ángel León
Aponiente
El Puerto de Santa Maria, Spain

Grant Achatz
Alinea
Chicago, Illinois

Brandon Jew
Mister Jiu’s
San Francisco, California

Eneko Atxa
Azurmendi
Larrabetzu, Spain

Daniel Patterson
Jacaranda
Los Angeles, California

Antonia Klugmann
L’Argine a Vencò
Dolegna del Collio, Italy

David Barzelay
Lazy Bear
San Francisco, California

François-Emmanuel Nicol
Tanière³
Quebec City, Canada

Cristina Martínez
Casa México & South Philly Barbacoa
Philadelphia, Pennsylvania

Hugo Ortega
Hugo’s
Houston, Texas

Peter McKenna
Eleven Fifty Five
Glasgow, Scotland

Inés Páez Nin
Aguaji
Sosúa, Dominican Republic

Samuel Jett
Audrey
Nashville, Tennessee

Massimo Falsini
Caruso’s
Montecito, California

Nichole Accettola
Kantine
San Francisco, California

Simon Ford
Marefold
Tasmania, Australia

Analiase Gregory
Lumachelle
Tasmania, Australia

Taylor Mason
Luca
Lancaster, Pennsylvania

Sylvan Mishima Brackett
Rintaro
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