Researchers studying foodways of the societies that rely on foraging continue to employ predominantly the survival oriented approaches. In the Arctic contexts, especially when discussing small Indigenous settlements, the climate and physical environment are viewed as the decisive agency in the food-related concerns, where the procurement of calories to ensure mere sustenance is in the center of the everyday human preoccupation. Focusing on the foodways of the Bering Strait region of Russia and Alaska, this lecture acknowledges the instrumental role of environmental adaptation while cautioning against reducing the local cuisines to being just that. The lecture shares insight from the ongoing collaboration between an anthropologist and a visual artist, whose interest in the everyday aesthetics is helping foster a learning connection with many epicures in the contemporary Chukchi, Yupik, and Inupiaq communities. Through a multi-sensory engagement in the processes surrounding various recipes and mealtimes, the authors examine the past and present culinary practices around the Bering Strait as a synergy of art, science, and historical entanglements.