

The Gulf Islands especially Saltspring and Mayne have a rich history of apple culture. The first recorded orchards on Saltspring date back to the 1860's. Not only do Salt Spring residents now cultivate more than three hundred varieties of organic & wild orchard apples, many of these are found nowhere else in Canada.

Apple Tasting Menu

Kushi Oyster

Gala Apple Pomme Presse, Crème Fraîche & Grenadine Apple Caviar

Cider, Kings & Spies, Sea Cider, Vancouver Island, BC, Canada

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### Poached Qualicum Bay Scallops

Savory Bramley Pot De Crème, Apple Linguine

*Starling Lane Ortega, Vancouver Island, BC, 2006*

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Basil Scented Fraser Valley Squab Breast

Salt Roasted Northern Spies, Double Smoked Bacon Gastric

Mount Boucherie, Pinot Noir, Okanagan, B.C. Canada. 2005

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### Crabapple Iced Tea

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Loin of Fallow Venison "En Pouchet"

Canelli Bean Gnocchi, Raw Calville Blanc d'Hiver Chutney

NK'MIP, QWAM QWMT Merlot, Okanagan, BC, Canada, 2006

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### Ardonio Olive Oil Cake

Quince Mousse, Candied Belle De Boskoop

*Venturi Schulze, Brandenburg #3, Cobble Hill, B.C. Canada. 2003*

Fruit provided by Apple Luscious Orchard on Salt Spring Island. Owners and orchard stewards Harry & Debbie Burton grow over two hundred types of wild orchard, organic heirloom apples, including twenty-three red-fleshed varieties.

Sea Cider grows certified organic heritage apples selected for their superior cider qualities. Organic apples are pressed in the cider house using the traditional rack and cloth method, fermented slowly using champagne and wild yeasts, then aged to perfection.

Six Course Menu \$68 per person

Wine Pairings \$42 per person

Executive Chef – Rick Choy

Pacific & Mark Restaurant Chef –Michael Minshull



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.