

Asparagus derived its name from the ancient Greeks, who used the word to refer to all tender shoots picked and savored while very young. It is a member of the Lily family, which is widely cultivated for its tender, succulent and edible shoots.

Asparagus cultivation began more than 2,000 years ago in the eastern Mediterranean region. Greeks and Romans prized asparagus for its unique flavor, texture and alleged medicinal qualities.

## Asparagus Tasting Menu

### Amuse Bouche

White Asparagus and Truffled Custard

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### Trio of Asparagus

Potato & White Anchovy, Dijon Hollandaise,  
Pancetta & Quail Egg

*Sauvignon Blanc, Stag's Hollow, Okanagan, BC, Canada, 2006*

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### Finlayson Arm Spot Prawn Garganelli

Pickle Asparagus, Salt Spring Island Goat Cheese Foam

*Sauvignon Blanc, Stoneleigh, Marlborough, New Zealand, 2006*

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### Roasted Diver Scallop Duck Prosciutto

Asparagus Emulsion, Sautéed Morels

*Gewürztraminer, Arrowleaf, Okanagan, BC, Canada, 2006*

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### Asparagus Sorbet

Green Apple Pressé

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### Langara Island Halibut Loin

Celery Leaf, Asparagus & Horseradish Nage

*Unoaked Chardonnay, Joie, Okanagan, BC, Canada, 2007*

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### Cluizel Plantation Chocolate Cannelloni

Mascarpone Mousse, Candied White Asparagus, Currant Syrup

*Wassail Gold Sack Mead, Tugwell Creek Farm, Sooke, BC, Canada, 2006*

Six Course Menu \$70 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.