

**SIPS ARTISAN BISTRO**

**Canada's First Wine Shop Tasting Bistro**

November 19, 2009 Gastronomic Tasting Menu Presentation For

**Jacqueline Pruner & Ronald Holden**

**Heed the Hedonist & [cornichon.org](http://cornichon.org)**

*Offering exclusively the best regional foods, beers & wines in the land.*

*Provided by: **Paul Hadfield, Publican***

*Created by: **Chefs Steven McGregor & Jessie Porte***

*Orchestrated by: **Librettist Brian Storen,***

***Canada's Sommelier of the Year 2005, enRoute Magazine, Air Canada***

**pre-ambulation**

*memory, images, dream fragments, relationships conmingle; eating & drinking trigger aspects of who, what & how we've been in a gestalt of unrelenting truth. Hardwired to the trigeminal brain stem, the palate is portal to the soul invoking before thought, secondary aspects of the self that rarely see the light of our cognizant day. Through these mediums we introduce ourselves... With slightly gassed water from our well drilled under the building to an aquifer running below the Juan de Fuca Straight, shall we say surreptitiously sourcing the water tax free from the Olympic Peninsula.*

**~1**

***briefing the storey line while following the 'if you grow it we will eat it' island culinary theme***

*accompanied by Giordano Venturi with Marilyn Schulze's Cobble Hill soprano aria of 2006 Brut Naturel composed from bottle fermented Pinot Auxerrois, Pinot Gris & Kerner grapes grown under zero irrigation thusly compelled to drive aggressively and deep to the wet pan chasing moisture, consequently hovering up an intense level of minerality into the cold fermented 'slap of the baby dragon's tail on wet slate' terroire finish rendering a vicarious experience of primal rainforest hunter gatherers, heads cocked to the great one drinking rain straight from the sky. So laced with male pheromones it's Marilyn's favourite wine. Two glasses sends her into the vineyard looking for Giordano's, shall we say intention to*

**~2**

***middens of Granville Island's Oyama duck prosciutto cushioned in a locavore saladet haiku of Saanich Organics field greens & roasted vegetables under house made Spinnakers IPA balsamic vinaigrette***

*Canada's oldest winery on Niagara's Beamsville Bench, Chateau des Charmes 2006 Aligoté. One of Burgundy's four varietals including Chardonnay, Gamay Noir, Pinot Noir, this is the only varietal Aligoté produced in the country Literally lithe and lean whisperings of honeysuckle, melon and schist are a testament to The order Of Canada and Citizen Of The Year awards Paul Bosc Senior received for propagating this and other esoteric varietals...oh yes, skewering the textural and flavour multiplicity of*

***a triage of house smoked albacore tuna, line caught Sokeye salmon and Cortez island oysters lapping at shallow pools of house made pear butter, strawberry compote, apple & red pepper chutney and caramelized onion marmalade***

*beckoning the palate cleanse ‘nectarnal’ precision in Tugwell Creek’s Sparkling Methode Classic Wassail Mead burbling wet dream ephemera in the diligence of nectar drunk bumble bees humming frizzante dexterity while they work, not caring how they get into the flower nor whether they ever emerge*

~3

***emancipating charcuterie with***

*Venturi Schulzes Cobble Hill 2006 Rosato di Colina (sunset on the hill) Pinot Noir rosé left on skins 8 hours thereby inducing sunset hew and subtle skin tannins to this “mouse that” roars white wine for red wine drinkers” composed of perfect grapes fermented in perfect science in a perfect winery situated in a perfect vineyard in a perfect enophilic dream of growing grapes; rendering its utterly beguiling rhubarb, strawberry, and spanky pomegranate nose*

***Oyama’s South Okanagan duck and coppa prosciuttos and spicy sopprasetta, pillowed with the same house made condiments serenaded by Spinnakers barely wine vinaigrette***

~4

***developing the multi topical complexity of savant olfactory schizophrenic brilliance in a double pairing of***

*Vancouver Island’s new alpha male of enology Dr. Andy Johnston’s north Duncan, Averill Creek Vineyards 2006 Pinot Noir. From 25 years developing Alberta’s private medical clinics nuanced money science behind the mind and terroire rendering a stem cell research quality of perfection to cherry and blackberry dna*

***embryonic pizzas birthed with Natural Pastures buffalo mozzarella, Sunwing Farms heirloom tomatoe, caramelized onion and spicy sopprasetta on savoury house made bagel dough discs***

*finished to Giordano Venturi with Marilyn Schulze’s Cobble Hill contralto libretto 2007 Pinot Noir foisted from that ancient Kimmeridgian-Tithonian schist of the vineyard they grow in purporting an autumnal leafed keenly ripened blackberry and current embrace of the individual residuals in Jurassic history, youthful vigor, oxalic acid and ninja coaxed playfulness of earth, sun, water, wind, human terroire dialogue*

~5

***compounding incredulity in the narrative through the ultimate comfort plate***

*juxtaposed to the earth, bramble and spice olfactory escalator's ascendance into gossamer strands of first crushed carnations then blackberry and melted purple crayon sylphs riding bare back through a heaving pack of saddle mounted black currant minions to the Sisyphean grace of 2 recovering accountants Tim Watts & Bob Ferguson's Naramata Bench Kettle Valley Vineyards 2006 Malbec made in Bob's garage from ½ acre of grapes grown to a paradox of sun withered, low hanging, warm earth coated old canine scrotum density in a singular sweaty bovine enological gem for Canada.*

***thin slices of Port Albernie pork belly slow seared in Spinnakers Extra Special Bitter (ESB named one of Canada's top 10 beers by MacLeans Magazine and my father's favourite when he was alive) nudging eschatological pyres (referring metaphorically to the end of ordinary reality and reunion with the Divine) of hand lumber jacked Metchsoine chanterelles, Saanich Organics organic squash stuffed by bundles of Spinnakers house made sourdough crotons, pecans and raisins corniced by middens of slow melting Comox Camembert puddling mashed potatoes and apple infused pork jus***

~6

***compounding incredulity in the concluding narrative through***

*a vicarious tour of Spinnakers chocolatier Crystal Duck's world famous selection of hand made guittard chocolate truffles paired to Langley B.C.'s Vista D'oro Winery Walnut liqueur D'oro 2007:*

***slightly wicked 'tequila shot' tequila & sea salt infused dark chocolate truffle  
'thymless' thyme infused medium dark chocolate truffle  
'just a little stout' dark chocolate, stout and barley truffle***

*secondarily finished by the Arrans Gold single malt cream liqueur from Robby Burns' excise officer days stomping grounds, the Isle of Arran*

~7

***finalizing the tale with pure brian over kill by revealing the palate as orgasm to the soul strawberry blackcurrant sorbet in Victoria Gin***

*Struck by a sneaky release of vibrant florality pluming in the inoculated mouth as you breath into what you've swallowed. Interesting the self deceptive prejudices we have about price and perception of relative value: not unlike the experience of going on a blind date with low expectations and being shocked by the humble perfection of it all. Paradoxically terroir is the penultimate expression of this distillate. You smell, taste, feel the earth, the sun, the rain, hear the dragonfly hum through the leaves, even the occasional dog peeing against a fence post, syncopating the illusion of innocence into a sultry mélange of flowers, rampantly opening to the racing acidity of a food perfect*

*innuendo from the Old West Saanich Road Vineyard where the gin is produced in the only legal wood burning copper pot still in the country. Superb without knowing it, there is an entire scope of experience in animated hyperbole that defines the liquor itself as simultaneously monastic in depth yet joyful in behaviour on the palate and with food*

~8

***Denouement of 'The Leg Spreader' cocktail composed of Victoria Gin, a drop of Venturi Schulze balsamic vinegar inoculated by a 57 year old starter barrel from their 6 wood solera and Venturi Schulze Vineyards Brandenburg #3***

*so acronymed after Bach's Concerto composed of Sylvaner grapes slowly cooked down 2 days in a big vat in the vineyard, reducing volume thereby catharting glucose, subsequently aged 2 years in a solera of chestnut, alder and ash barriques from Giordano Venturi's home town Modena genuflecting a profound testament to necromantic veracity. Fireweed honey esters roil up the glass, pungent with frankincense and myrrh smoked ancient stone and wood shafts funneling the languorous movement of an opulently overripe apricot shedding its skin before slipping into a gooseberry lined bed and the trembling embrace of a post pubescent fig tree, conmingling their rhapsodic liquid essence in the twice blessed womb of myth & imagination. Suddenly I'm 10 years old, standing blindfolded in front of the main entrance to Westminster Abbey, my mother imploring in her perfect soprano "My Redeemer Liveth" solo pitch "Breath Brian" as she flings open the doors gently shoving me into a staggering kaleidoscopic epiphany: the smells of ecclesiastic mystery and ancient history.*

~9

***The only Welsh Whiskey in the world Penderyn  
The .l.s.d of single malts. So electric you can't chase the information fast enough  
through your body before it's disappeared.***

***Buena Notte on bended knees***