

# Today's Fresh Sheet

Sunday, July 23rd, 2017

## Pork

**Rolled Pork Belly:** apple and garlic Scapes served by **Araxi Restaurant**

**BC Blueberry Pizza:** local chèvre, organic basil, Two Rivers pancetta served by **Bowen Island Pizza Company**

**Koji Cured Pork Collar BBQ:** marjoram chimichurri served by **Burdock & Co. Restaurant**

**Two Rivers Chorizo Pizza:** Mt. Lehman buffalo cheese, balsamic reduction served by **Bowen Island Pizza Co.**

**Whole Salt Roasted Berkshire Pork:** wild herb & bread salad, meat juices served by **Campagnolo Restaurant**

**Aji Pancha Chill Tako:** Aji Pancha Chili Tako:grilled octopus, crispy pork belly, aji pancha chili, salsa criolla, micro greens served by **Chicha Restaurant**

**Pulled Spare Rib-wich:** Dr.Pepper BBQ, pickles, Dixie's slaw served by **Dixie's BBQ**

**Cherrywood Smoked Fraser Valley Pork Belly:** pickled egg salad, jalapeno pesto, scallion cheddar biscuit served by **glovane cafe + eatery + market at Fairmont Pacific Rim**

**La Taqueria Al Pastor Taco:** marinated pork butt, pineapple, chopped cilantro and onion, tortilla, lime wedge served by **La Taqueria**

**Pulled Pork Jowl Tacos:** citrus pickled onions, guajillo chilli vinegar served by **Mamie Taylor's Restaurant**

**Indonesian Pork Satay:** pickled red onion, peanut sauce served by **Meat & Bread**

**BBQ Pork Ribs:** Carolina bbq sauce served by **Peckinpah BBQ**

**Pork Ssam:** lettuce wrap, kimchi, pickled daikon served by **Pidgin**

**Filipino Pulled Pork:** pickled pineapple, white barbecue yogurt, pan de sal served by **Royal Dinette**

**"Peking" Pork Cheeks:** mandarin pancakes, beet top kimchi, 5 spiced chicharron served by **Shangri-La Hotel Vancouver**

**BC Apricot Glazed Blue Sky Ranch Ham:** sausage gravy, cheese biscuit, pickled klippers organics veg served by **Spencers @The Delta Hotel**

**BBQ Porchetta:** left field cider BBQ sauce. chicharron served by **The Cove Neighbourhood Pub**

**Whole Roasted Pork Sliders:** BBQ mayo, coleslaw, brioche bun served by **The Flying Pig**

**Cheam View Ranch BBQ Pork Racks:** served by **Two Rivers Specialty Meats**

## Lamb

**Jerk Tappen Valley Lamb:** cherry wood roasted, JC roti, cabbage slaw, BLVD jerk sauce served by **Boulevard Kitchen and Oyster Bar**

**Fresh lamb Merguez Sausage:** white bean salad, piyaz dressing, grilled sourdough flatbread, fresh herbs served by **Cafe Medina**

**Irish Lamb Pasties:** served by **Dubh Linn Gate Irish Pub**

**Slow Cooked Lamb Ribs:** black pepper jam served by **Fable Kitchen**

**Lamb Ribs:** black pepper, juniper, chili eggplant, frybread served by **Mission Kitsilano**

**BBQ Lamb Chop:** cola brine, jalapeno cream served by **The Blind Sparrow**

**Charcoal Lamb Belly:** satay sauce, braised cabbage, confit tomato, scallion chimmichuri served by **Torafuku**

## Bison

**Mini Bison Burger:** bison patty, aged cheddar, crispy onions, tomatillo hot sauce, jalapeno aioli, brioche bun served by **Bin 4 Burger Lounge**

**Grilled Turtle Valley Bison Heart:** fruit mostarda served by **Forage & Timber**

**Smoked Turtle Valley Bison Shank:** green tomato verde served by **Forage & Timber**

**Grilled Bison and Saskatoon Berry Sausage:** served by **Forage & Timber**

**Rotisserie Bison Pichana:** tomato ragout, fermented chili, taro chip served by **Homer Street Cafe and Bar**

**Smoked Bison Tongue:** 3 bean cassoulet, Phillips blue buck BBQ sauce served by **La Pentola**

**Creole Style Bison Ribs:** grilled corn, cilantro butter served by **West Oak**

## Vegetables

**Local Medley Tomato Skewer:** served by **Houweling's Tomatoes**

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## Seafood

**Prawn Cocktail:** poached white prawn, Houweling's tomato cocktail sauce, fresh horseradish, micro herbs served by **Atlas Steak and Fish - Burnaby**

**Sturgeon Asado:** arepas served by **Cacao Vancouver**

**Evening Cove Oysters:** dungeoness crab butter served by **Wandering Mollusk Oyster Catering Co.**

## Goat

**Confit Goat & Beef Heart:** carrot habanero hot sauce served by **Clough Club**

## Beef

**Josper Grilled Cache Creek Beef Tenderloin:** oven dried houweling's tomato, shitake peppercorn sauce, grilled baguette served by **Atlas Steak and Fish - Burnaby**

**Beer Braised Brisket Taco:** salsa verde, queso fresco served by **CRAFT Beer Market**

**Smoked Brisket Slider:** pickled daikon & carrots, spiced raisins, cilantro, kewpie mayo served by **Dixie's BBQ**

**Smoked Beef Brisket Tostadita:** charred Okanogan cherry salsa served by **El Santo**

**Portobello Smokeshow Brant Lake Wagyu Brisket Slider:** IPA bbq sauce, pickled onions served by **Fairmont Chateau Whistler**

**Charbroiled Brandt lake Wagyu Beef Skirt Steak:** charred tomato, chimichirri sauce served by **Grouse Mountain Resort**

**Grilled Flank Steak:** chili, lime, cilantro served by **Hawksworth Restaurant Group**

**Seared Boneless Short Rib:** Korean chili paste fermented, chimichurri sauce, taro root crisp served by **Heritage Asian Eatery**

**Beef Shoulder, Pork Belly and Bacon Meatball:** pickled seranno chilli's, arugula, chilli brine aioli, grana padano cheese served by **Say Hey Cafe**

**Grilled Beef Heart Pastrami:** citrus kimchi, rosemary focaccia milk bun served by **The Mackenzie Room**

**Brazilian Style Cache Creek Beef Short Ribs:** served by **Two Rivers Specialty Meats**

**Phillips Beer Braised Organic Beef Shoulder Taco:** toppings bar served by **Whole Foods Market**

**Cache Creek Beef Brisket:** 3 week brine, 14 hour smoke, house made mustards, hot sauce, pickled Houweling's tomatoes, heirloom vegetables served by **Wildebeest**

## Chicken & Turkey & Duck

**Turducken Lollipops:** salsa verde served by **Belgard Kitchen**

**Crispy Turkey Wings:** preserved lemon, fermented chili, sesame served by **Juke Fried Chicken**

**Maple Glazed Chicken Drumstick:** rolled in dehydrated waffle crumble served by **Juniper Kitchen & Bar**

**Grilled Duck Hearts & Gizzards:** dark soy, furikake, cilantro served by **Nightingale**

**Texas Pulled Farmcrest Chicken, Wild Boar Bacon, Chicken Crackling:** slider bun, Rootdown Farms arugula, Houweling's heirloom tomato jam served by **Nita Lake Lodge**

**Jerk Chicken Sausage Bun:** tropical salsa, Jamaican jerk aioli served by **Tap & Barrel**

**Iskender Kebab:** pide flat bread, tursu pickled vegetables, yoghurt served by **Vancouver Community College**

**Farmcrest Chicken "Bahn Mi":** served by **West Restaurant and Bar**

## Wild Boar

**Smoked BBQ Boar Belly:** chickpea salad, salsa verde served by **Cibo Trattoria / UVA Wine & Cocktail Bar**

**Bbq Wild Boar Shoulder:** corn and fresh herb salad, smoked jalapeno hot sauce served by **Edible Canada**

**Boar or Rabbit Barbacoa Taco:** morita roasted salsa, lime wedge served by **La Mezcaleria**