

Today's Fresh Sheet

Sunday, August 20th, 2017

Pork

Smoked Pork Sliders: served by **Bookers BBQ and Crab Shack**

Double Smoked Bacon & Pork Fat Caramel: Phillips Chocolate Porter ice cream served by **Bread and Circus**

Slow Roasted Pork Coppa: charred corn pudding, macadamia vinaigrette served by **Bridgette Bar**

Maple Bacon Gelato: served by **FIASCO GELATO**

Braised Pork Cheek: peach mostarda, cucumber, tigelle served by **Hayloft Restaurant**

H&A Mini Pig Mac: Alberta pork patty, American cheese, H&A fancy sauce, home pickle, crispy pickled red onion, sesame seed bun served by **Home & Away Calgary Kitchen**

Porchetta: sourdough, grilled peach chutney, tallow aioli, fresh herb salad served by **Made Foods**

Broek Acres Pork Smoked and Cured Meats: home made mustards and sauces served by **National**

Stuffed & Smoked Pork Belly Slider: house pickles, red pepper relish, pickled mustard seed, arugula, house made bun served by **One18 Empire**

Alberta Pork Loin Tostada: guajillo bbq sauce, salsa verde, pickled cabbage served by **Oxbow**

Pulled Pork: apricot, cinnamon, buckwheat tabbouleh served by **Posto Pizzeria**

Smoked Pork & Leek Sausage: sauerkraut, mustard emulsion, sourdough, mustard greens served by **Q Haute Cuisine**

Apple Sausage Stuffed Pork Belly: savoury crabapple gastrique served by **SAIT**

Roasted Pork Belly: smoked olive oil aioli, Brassica horseradish mustard served by **Spragg's Meat Shop**

Wall of Fire Roasted Mangalista Pork: red fife apple fritter, prairie seeds, smoked Ritten House mayo, pickled salad served by **The Gullid**

Hoppressata (Dried Pork Salami): cascade hops & citrus / candied orange agrodolce / gnoccho fritto served by **VDG Salumi**

Hog Roast: jalapeno hot sauce, corn tortilla, pico de gallo served by **The Westin Calgary**

Offal Good Sausage: rapini relish, white anchovy pita served by **Winebar Kensington**

Grilled Asian Alberta Pork Sausage: pickled cucumber, butter leaf lettuce wrap served by **Yellow Door Bistro**

Lamb

Leg Of Lamb: Vital Green Farms yogurt, smoked olive and tomato relish served by **NOtable The Restaurant**

Grilled Lamb Merguez Sausage: toasted bun, carrot relish, herbed yogurt served by **The Living Room Restaurant**

Spiced Lamb Meatball: smoked okanagan cherry sauce, lime & goat cheese ice cream served by **Thomsons & Sandstone Lounge @ Hyatt Regency Hotel**

Tandoori Lamb: mint chutney, raita, onion slaw served by **The Westin Calgary**

Lamb Kofta Kebab: cucumber & cardamom yogurt served by **Whitehall**

Char Grilled Pistachio Local Lamb: minted slaw served by **WinSport**

Bison

CRMR Bison Slider: shredded lettuce, chipotle mayo, tomato jam, jalapeno jack cheese, brioche bun served by **Cilantro**

Grilled Bison Flank: sweet onion and berry relish, fried johnny cakes served by **Hilton Hotels**

Other

Phillips Electric Unicorn Sorbetto: served by **FIASCO GELATO**

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Seafood

Grilled Sturgeon: lime and cilantro foam, oyster "caviar", strawberry chips served by **Catch & The Oyster Bar**

Oyster Rockefeller: house cured bacon served by **Rodney's Oyster Bar**

Elk

Elk Carnitas: pickled garlic scape pico de gallo, smoked bone marrow aioli, queso fresco, bannock served by **Last Best Brewing & Distilling**

Elk Hotdog: milk bread bun, side stripped shrimp & fennel salad, house made Dirty Bird Lager jalapeno mustard served by **The Lake House**

CRMR Elk Sausage: rosehip chili glaze served by **Urban Butcher**

Beef

Dry-Aged Front Quarter Montreal Smoked Meat: marble rye, ball park mustard, home-made full sour dills served by **1888 Chophouse | Banff Springs Hotel**

Fire Grilled Bavette: parsley chimichurri and red pepper chimichurri served by **Bolero Fire Grill**

Smoked Brisket: potato salad, bean puree, kimmy's pickled served by **Bonterra Trattoria**

Shop Cured and Smoked Short Plate Beef Bacon "BLT" Silders: freshly baked & toasted slider bun, chipotle aioli, Baker's kettle chips, vine-ripened medley tomatoes, Butcher's aioli, baby kale served by **Butcher and the Baker**

Asado Feast: pita, feta chimichurri served by **CHARCUT and charbar**

Coffee Braised Beef Ribs: Monogram Coffee BBQ sauce, hazelnut gremolata served by **Deane House**

Charred Beef Hanger Steak Taco: kimchi & mushroom sofrito, apple slaw, ginger aioli served by **Raw Bar**

Wagyu Bresaola Cocoa Flatbread: blue cheese crumble, pickled cherry served by **The Teatro Group**

Beef Braised Short Rib Tomahawk & Brisket: bourbon bbq sauce, coffee spice rub, horseradish gremolata served by **The Block Kitchen and Lounge**

Charcoal Grilled Wagyu Beef Skirt Steak: Nash piri piri butter served by **The Nash Restaurant & Off Cut Bar**

Chicken & Turkey & Duck

Beer Can Chicken: jalapeno cheddar biscuit, honey butter glaze, pan sauce, chives served by **Blink Restaurant**

Turkey Confit: fermented daikon "dolmas" served by **Brasserie Kensington**

The Motha' Clucker: crispy buffalo chicken sandwich, blue cheese mayo, coleslaw served by **Cluck N Cleaver**

Grilled Marinated Chicken Hearts: grilled flatbread, bacon & duck fat vinaigrette, parsley tomato salad, sliced shallots, chicken crackling, popcorn powder served by **Fairmont Palliser**

Charcoal Roasted Peking Duck: pickled red onion, Asian pear, hoisin & tamarind jam served by **Foreign Concept**

Pulled Cherry Chicken Tacos: Okanagan cherries, serrano spiked coleslaw, smoked salsa verde, corn tortilla served by **MARKET**

Black Pepper & Sarsaparilla Glazed Smoked Turkey Thigh: served by **Model Milk and Pigeonhole**

Jerk Chicken: scotch bonnet glaze, cilantro served by **Ricardo's Hideaway**

Royale Duck Prosciutto "Lollipop": blueberry caramel, pistachio & chili, herbed grissini served by **The Teatro Group**

Harissa Braised Chicken: lime creme fraiche, house made cracker served by **Una Pizza & Wine**

Wild Boar

Roasted Boar Belly Taco: maple samjang glaze, perilla slaw, flour tortilla served by **Anju**

Smoked & BBQ'd Wild Boar Shoulder and Beef Brisket: jicama mango jalapeno salsa, house made pretzel slider served by **WURST Ueberkitchen - Wunderbar**