

# Today's Fresh Sheet

Sunday, September 24th, 2017

## Pork

**Grilled Scallop With Cured Pork Belly:** anato seed, preserved lime, plantain tostones, serrano confiture served by **Blue Crab**

**Mango Habanero Pork Belly:** jicama slaw, plantain chip served by **Darcy's Pub**

**Garlic Infused Smoked Tenderloin:** served by **Johnston's - Fresh, Local, Quality**

**Cochinita Pibil a la Sal (Pibil Pulled Pork in Salt Block):** habanero pickled red onions served by **La Taqueria Pinche Taco shop**

**Annatto Braised Cheam View Pork Shoulder:** yucatan pickled, fermented cabbage "tortilla", cilantro (gf, nf) served by **Nourish Kitchen & Cafe**

**Pulled Pork Tamales:** served by **Table 21**

**Tasso Ham and Andouille Sausage:** fermented "Louisiana Style" hot sauce served by **The Whole Beast & The Village Butcher**

**IPA Malt Glazed Pork Belly:** scallop chips served by **Wickaninnish Inn**

**Quist Farms Pork:** Bamfield seaweed, Tofino chanterelles, Outlandish clams served by **Wolf in the Fog**

## Lamb

**Lamb Rib:** harissa, arugula served by **Bard & Banker**

**Parry Bay Farm Ground Mutton Cornish Pasty:** served by **Penny Farthing Pub**

**Roasted Whole Lamb:** lamb Kabsa, ring of fire pepper sauce served by **Yalla Middle Eastern Street Eats**

**Lamb Shawarma:** tahini, ring of fire pepper sauce served by **Yalla Middle Eastern Street Eats**

**Parry Bay Rotisserie Lamb:** minted chimichurri, raita served by **Yates Street Taphouse & Grill**

## Bison

**Pulled BBQ Bison Brisket:** heirloom tomato, smoked bacon & fig jam, blue cheese aioli, pickled onions served by **Fire and Water Restaurant**

**Pastrami Crusted Smoked Bison Brisket:** bacon & cheddar brioche bun, Saanich Organics dill pickles, VI dressing served by **Marina Restaurant**

**Black Bean & Chorizo Chili with Braised Bison Short Rib:** served by **Veneto Tapa Lounge**

**Slow Roasted & Smoked Bison Hip:** served by **Vista 18 Bar and Grill**

## Wild Boar

**Smoked Wild Boar Sausage:** pulled wild boar hush puppy, sweet pickle served by **Brasserie l'Ecole**

**Braised Wild Boar GF Steam Buns:** 5 spice blend marinade, sweet pickled slaw, fresh herbs served by **Origin Bakery**

## Vegetables

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

**French Fry Bar:** assorted condiments served by **PICNIC**

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## Seafood

**Wild Huckleberry Cured & Smoked Octopus:** fried bannock, pickled bull kelp salsa, kickass huckleberry chutney served by **Toque Catering**

**BBQ Oyster:** caesar butter served by **Wandering Mollusk Oyster Catering Co.**

## Goat

**Slow Cooked Whole Goat:** roasted pacific octopus torta served by **Tofino Resort + Marina**

## Beef

**Kalbi Beef Tongue:** gomaee spinach, gochujang rice served by **AURA waterfront restaurant + patio**

**Marinated Bulgogi Burger:** bok choy, green onion & jalapeno slaw, pickled daikon & carrots, cilantro, chipotle aioli, butter lettuce served by **Bin 4 Burger Lounge**

**20 Hours Slow Braised Short Rib:** smoked bone marrow, pine salt served by **Q at the Empress - Fairmont**

**Grilled Meatball:** calabrian chili, marinated white anchovy served by **Summit Restaurant**

**Tomahawk Steaks:** served by **The Local**

**Grilled Cache Creek Chuck Rib Steak:** chimichurri served by **Two Rivers Specialty Meats**

**Beef Brisket or Chorizo Mac and Cheese Bar:** self serve toppings include: organic ketchups, herb & butter infused bread crumbs, bacon bits, green onions, cilantro, crispy noodles, salt & pepper, chilies, cheese served by **Whole Foods Market**

## Chicken & Turkey & Duck

**Dragon Wings:** Thai red curry wings, palm sugar syrup, hot mint, fresh lime served by **CANOE Brewpub**

**Buttermilk Fried Chicken Thigh:** sour cream, pickled guindilla pepper served by **Chorizo & Co.**

**Smoked Chocolate Porter Duck Breast:** served by **Choux Choux Charcuterie**

**Smoked Chicken Wings:** chipotle bbq flavour; roasted garlic and sambal flavour served by **Christie's Carriage House Pub**

**No Harm, No Fowl Doughnut:** Farm and Field Butcher chicken liver mousse, honey glaze served by **Yonni's Doughnuts**

**Sticky Szechuan Chicken Thigh:** fermented jalapeno, dried garlic, crispy chicken skin served by **Farm and Field Butchers**

**Confit Duck Drumette:** shishito maple glaze, corn nuts served by **Granville Room**

**Buttermilk Fried Chicken Lollipops:** served by **Hudson's On First**

**IPA Chicken Sausage:** spent grain waffle, apple glaze served by **Spinnakers Gastro Brewpub**

**Turducken:** chimichurri served by **Swans Pub**

## Elk

**Smoked Rangeland Elk Sausage:** served by **Two Rivers Specialty Meats**