

Today's Fresh Sheet

Sunday, August 19th, 2018

Pork

Smoked Pork Ribs: house spice, Kansas City style bbq sauce served by **Bookers BBQ and Crab Shack**

Pork and Rabbit Terrine: blueberry and rhubarb mustard served by **Brasserie Kensington**

4K Farms Pepperoni Pizza: served by **Double Zero Pizza**

Vietnamese Salad Rolls with BBQ Pork Belly: fresh herbs, rice noodles, Nuoc Cham dipping sauce served by **Empire Provisions**

Braised Pork Ribs: chili soy glaze, garlic chips, pickled vegetables, micro cilantro served by **Home & Away - Calgary Kitchen**

Porchetta Sausage: stone fruit slaw, salsa verde aioli, crackling served by **Meat & Bread**

Carolina Style Pork Collar: fried roti canai, pickled scape aioli served by **Model Milk & Pigeonhole**

Pork Belly & Leg Tacos Al Pastor: served by **NATIVE TONGUES**

Pig Rotisserie: smoked cauliflower bacon potato salad, pork jerky served by **Pig & Duke**

Tobanjang Pork Sausage: baked cranberry beans, Chinese bacon, sweet corn salsa served by **RAW BAR**

Pulled Pork: chicarron, pickled jalapeno, cold pressed Alberta canola oil chimichurri served by **Sky Bistro**

Apple Wood Smoked Ribs: hot smoked Sunterra Farms pork ribs, bbq sauce, pickled carrots, shimeji mushrooms, smoked maple, papadum served by **Sunterra Market**

Pork Vindaloo: Sunterra Farms pork, basmati rice, Indian kachumber served by **Sunterra Market**

Campfire Raclette: melty Swiss cheese, Solterra d'Italia salumi, baby potatoes served by **Sunterra Market**

Spice & Sweet: Hillview Farms pork ribs, togarashi peanut crunch, panang lacquer served by **The Teatro Group**

Saffron Piacentina: saffron crema, chicharron crumble served by **VDC Salumi**

Orange Flocco di Culatello: shaved fennel, tarragon served by **VDC Salumi**

St. Louis Pork Ribs: sesame hoisin caramel served by **WORKSHOP kitchen + culture**

BBQ Pork Belly Po'Boy: char grilled pork belly, creole sauce, butterleaf lettuce, tomato, house pickle, fresh baguette served by **WURST**

Chicken & Turkey & Duck

Hay Smoked BBQ Whole Chicken: apple slaw, steam bun served by **Blink Restaurant & Bar**

Charcoal Grilled Duck Hearts: Saskatoon berry hoisin sauce served by **Cannibale**

Kangjeong Chicken: Nuoc Cham watermelon, peanuts served by **Foreign Concept**

Alberta Premium Chicken Drumsticks: three chili rub, smoked IPA bbq saice served by **Last Best**

Shaved Applewood Smoked Turkey: pickled red onion, apple mostarda, house made focaccia, dressed arugula served by **Made Foods**

Nashville Chicken Drumstick: house pickles, pullman loaf served by **Northern Chicken**

Jerk Chicken: grilled lime, cilantro, green onion served by **Ricardo's Hideaway**

Tandoori Chicken Tikka: naan, red onion slaw served by **The Westin Calgary**

Duck n' Beans: Four Whistle Farms duck & blueberry sausage, great white northern bean cassoulet served by **The Workshop Eatery**

Mountain View Roast Chicken Crown: taber corn, puffed corn chip served by **Yellow Door Bistro**

Wild Boar

Wild Boar Kefta: house naan, pickled pepper slaw, serrano crema served by **Elbow Room**

Ostrich

Peking Ostrich Bao: squid noodles, 5 spice hoisin, lap ceung sausage, Chinese vegetables served with ostrich egg fried rice, shaved green onion served by **The Guild Restaurant**

Elk

Grilled Elk Slider: brie stuffed, ancho chili aioli, crispy onion, bacon jam, butterleaf lettuce, sesame bun served by **Urban Tavern**

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Seafood

Freshly Shucked Oyster: braised pork belly, compound butter, bread crumbs, truffle oil served by **Rodney's Oyster House Calgary**

Smoked Organic Salmon: red pepper glaze served by **SC Restaurant**

Beef

Prime All Beef Benchmark Angus Smoky: chili pickled pineapple, fermented chili sesame aioli, house white roll served by **1888 Chop House | Banff Springs Hotel**

Soy Braised Beef Tendon Skewer: ginger, chili, garlic served by **Anju Restaurant**

Charcoal Grilled Wagyu Flank Steak: shishito peppers, king oyster mushrooms, black garlic emulsion served by **Blue Star Diner**

Wagyu Eye Round Beef Tataki: ginger lime ponzu sauce, white and green onion served by **Buchanan's Chop House**

Braised Beef Cheek & Smoked Brisket Papusa: house made queso, tomatillo vinaigrette served by **CRAFT Beer Market**

'Moo'chetta: roasted whole flank, tonnato sauce served by **Modern Steak**

Grilled Beef Skirt Steak: achiote, salsa verde, tortilla, cilantro served by **National Beerhall**

"Shawarma" Hip of Alberta Beef: pickled watermelon rind, whiskey tahini, smoked tomato jam served by **One 18 Empire**

Braised & Smoked Brisket: cajun slaw, pork crackling, cilantro cream served by **Q Haute Cuisine**

Grilled Beef Leg Steak: sour cherry bbq glaze served by **SAIT**

Grilled Beef Tomahawk: cherry wood smoked and cured, local vegetable vinaigrette served by **Sky 360**

Coffee Rubbed Smoked Beef Tri Tip: served by **SUP Cullinary**

6 Hour Braised Beef Brisket: BC cherry bbq sauce served by **The Block Kitchen and Lounge**

Smoke & Sour: split Benchmark beef ribs, Fraser Valley blueberry & spruce glaze served by **The Teatro Group**

Smoked Bacon Wrapped Beer Beef Sausage: miso glaze, summer berry chutney served by **Thomsons at The Hyatt**

Smoked Sous Vide Brisket: jalapeno cilantro slaw served by **WORKSHOP kitchen + culture**

Lamb

Grilled Lamb Sausage: cilantro vinaigrette, labneh, egg yolk, crispy fingerling potato served by **Bridgette Bar**

Spiced Rotisserie Lamb Leg: mint raita, pickled onions served by **Calcutta Cricket Club**

Lamb Merguez: broccoli stem salsa verde, herbed goat feta served by **Deane House**

Lamb Sirloin: green garlic pistou, heirloom tomato salad served by **Donna Mac**

Lamb Chorizo Sausage: Lavash cracker, pickled peach, mustard ricotta served by **Oxbow**

Lamb Fileto: cured lamb tenderloin served by **Posto Pizzeria & Boterra Trattoria**

Lamb Lonza: cured lamb loin served by **Posto Pizzeria & Boterra Trattoria**

Lambchetta: rolled lamb saddle, horseradish salsa verde served by **Posto Pizzeria & Boterra Trattoria**

Merguez Sausage: stone fruit mostarda served by **Posto Pizzeria & Boterra Trattoria**

Grilled Lamb Sweetbreads: green chermoula, grapes, endive, pickled onions, almond served by **The Living Room Restaurant**

Lamb Arepas: avocado chimichurri served by **The Trop Bar & Grill**

Grilled Lamb Ribs: grilled lamb shoulder, coleslaw served by **Two Penny**

Lamb Merguez Style Sausage: grilled peach and bourbon relish served by **Winebar Kensington**

Fruits, Vegetables, & Dessert

Stout Beer Ice Cream: bacon caramel served by **Bread and Circus**

Sorbetto & Gelato: Electric Unicorn sorbetto, mango pineapple sorbetto, vanilla bean gelato, dark chocolate caramel sea salt gelato served by **Fiasco Gelato**

Okra Succotash: served by **SUP Cullinary**

Kale Caesar Salad: served by **Una PIZZA + WINE**