

Today's Fresh Sheet

Sunday, July 29th, 2018

Pork

Pork Belly: maple bourbon caramel, smoked salt served by **Belgard Kitchen**

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

Pork Belly: beer mustard, pretzel bun served by **CRAFT Beer Market - Vancouver**

Pork Belly: soy sake glaze, UBC farms pickled veg, buttermilk bun served by **Diva at the MET**

Jamaican Jerk Pork Loins: served by **Johnston's - Fresh, Local, Quality**

Pork and Duck Carnitas: fresh tortilla, duck or pork confit, smoked Morita salsa served by **La Mezcaleria**

Al Pastor Tacos in a Trompo: achiote & pineapple marinated pork, chopped onion, cilantro, salsa served by **La Taqueria Taco Shop**

Kazu Brined & Habanero Glazed Pork Shoulder: pork broth, rice noodles, herb salad served by **Merchants Workshop**

Chashu Pork Yakitori: dark soy, sesame seed & pork skin furikake served by **Nightingale**

Bacon & Bourbon Ice Cream Sandwiches: served by **Nightingale**

Smoked Pork and Jalapeno Sausage: Carolina Gold bbq sauce served by **Peckinpah BBQ**

Pepper Bacon BLT: served by **Railtown Catering**

Maul Ribs: grilled pineapple served by **Royal Dinette**

Pork Back Ribs: BREWHALL x P49 Ch-Ch-Cherry Cola sour bbq sauce served by **Tap & Barrel**

Pork Al Pastor: pineapple salsa, crispy tortilla served by **The Gull Bar and Kitchen**

Pork Belly Taco' Bout Awesome: bbq pork belly, dashi essence, smoked heirloom salsa, guacamole, chicharron, flour tortilla served by **Torafuku**

Cheamview Ranch Pork Leg: pickled pepper chimichurri served by **Two Rivers Specialty Meats**

Slow Roasted Suckling Pig: umami paste served by **Wildebeest**

Chicken & Turkey & Duck

Five Spice & Coca-Cola Chicken Wings: Maiz a la Parrilla (grilled street-style corn on the cob, rocoto chile, feta, fresh lime cream), Peruvian black mint huacatay chimichurri, crushed Peruvian Cancha Coen served by **Chicha restaurant**

Nashville Hot Chicken Wings: house bread n butter pickles, DL sauce, 'wonder bread' croutons served by **DownLow Chicken Shack**

Yarrow Meadows Duck Breast: ras el hanout, Hazelmere farm herb salad served by **Edible Canada**

Rotisserie Chicken: H2 house seasoning, salsa verde, guacamole, shredded cabbage, jalapeno aioli, flour tortilla served by **H2 Rotisserie & Bar**

Spiced Chicken Skewer: mango chutney, cucumber slaw served by **Hawksworth Restaurant**

Confit Turkey Wings: preserved lemon nouc cham, pickled chillies served by **Juke Fried Chicken**

Duck, Duck, Goose: duck thigh, goose farce, gin & apricot glaze, crispy duck skin served by **Juniper Kitchen & Bar**

Yarrow Meadows Duck Porchetta: confit duck leg, white bean cassoulet served by **La Pentola**

Smoked Duck Breast: red curry sauce, pickled shallot, roasted tomato served by **Maenam**

Bratwurst Chicken Sausage and Chorizo Chicken Sausage: served by **Whole Foods Market**

Wild Boar

Citrus Confit Boar Belly Toastada: pickled radish, radish top salsa verde served by **el Santo**

Wild Boar Tacos: blueberry-habanero salsa, pickled shallots, lime yoghurt served by **West Oak**

Fruit & Vegetables

Fresh Fruit and Grilled Corn: strawberries, blackberries, english peas, cherries, blueberries served by **Berrymobile**

Beer Salt French Fries: CRAFT hot sauce, garlic thyme sauce, chipotle aioli, gochuchang sauce, or ketchup served by **CRAFT Beer Market - Vancouver**

Sweet Grape and Cherry Tomato Skewer: served by **Houwelling's Tomatoes**

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Seafood

Tandoori Crab Claw: squid ink Paratha, cucumber, pickle, achar butter served by **Hook Seabar**

Grilled Octopus and Roasted Pork Belly Octavian Salad: served by **Nicil Antica Pizzeria**

Smoked Cedar Plank Salmon: maple smoked line caught Haida Gwaii Spring Salmon, wild boar & rice, prairie berries served by **The Guild and Oliver & Bonacini**

Goat

Lemon Chili Goat Brasato: served by **Clough Club**

Beef

Five Spice Rubbed Cache Creek Beef Flank: Pemberton radish slaw, sweet chilli herb vinaigrette served by **Araxi Restaurant and Oyster Bar**

Grilled Beef Short Rib Salad: Sole food farms greens, garlic dressing, onion powder served by **ARC Restaurant**

Charcoal Grilled Beef Ribeye Skewer: baby heirloom tomato, chimichurri served by **Atlas Steak + Fish Burnaby**

BBQ Beef Brisket: compressed cucumber, fennel relish served by **Au Comptoir**

Brant Lake Wagyu Cheesesteak Slider: grilled peppers & onions, black truffle cheddar whiz served by **BC Kitchen at Parq Vancouver**

All Natural Cache Creek Beef Bavette: sour pickled red onion & roasted garlic sorrel aioli sauce served by **Char Blue Premium Spice Rubs**

Grilled Makaneh: pickled cabbage, cucumber, lemon served by **Jam Jar Folk Labanese Food**

Smoked BBQ Beef Shank: popped ginger crumbs, kimchi emulsion served by **JW Marriot Parq Vancouver**

Grilled Beef Tongue: served by **Market by Jean Georges**

Grilled Beef Sirloin Cap & Chicken Hearts: feijoada, kale and orange vinaigrette served by **Meat & Bread**

Shawarma Mile One Eating House Style: Hanceville Cattle Co. grass finished beef, malted Lillooet honey glaze, smoked sesame tahini, pickled Pemberton vegetables, Chilcotin juniper, pita served by **Mile One Eating House**

Monarch Burger: lettuce, pickles, tomatoes, american cheese, special sauce, scottish bap served by **Monarch Burger**

Kalbi Beef Short Rib: puffed beef tendon, pickles, lettuce served by **Pldgin**

Roasted Marrow: crumble, fresh herbs served by **The Blind Sparrow**

Mini Prime Rib Yorkies: slow roasted prime rib, yorkshire pudding, horseradish, smashed rutabaga, jus served by **The Sportsbar**

Cache Creek 45 Day Dry Age Beef Tomahawk: coriander spiced rub served by **Two Rivers Specialty Meats**

Cache Creek Dry Aged Beef Kofta: yogurt sauce, grilled flatbread, sweet onion & mint served by **Two Rivers Specialty Meats**

63 Acres Smoked Brisket: charcoal brioche, horseradish, pickled onions served by **Vancouver Community College**

Smoked Tri Tip: Anaheim chilli peppers, roasted onion brioche served by **West Restaurant**

Bison

Grilled Bison: ponzu jus, miso mayo potato salad served by **Adesso**

Sourdough Tempura Bison Short Rib: fermented Rainshadow chillies, aprium and wild mint gastrique, young cilantro served by **Alta Bistro**

Lamb

Lamb Albondigas: slow cooked meatballs, tomato and garlic sauce, toasted almonds, manchego cheese, chives served by **Bar Oso**

Ras El Hanout Spiced Lamb Belly: smoked eggplant served by **Burdock & Co. Restaurant**

Split Roasted Lamb Shoulder: lamb soffritto, house made sourdough flatbread, pickled green chillies, herb & buttermilk yogurt served by **Corduroy Pie Co.**

Slow Cooked Lamb Ribs: black pepper glaze, crispy business, green onion served by **Fable Diner**

BBQ Lamb Breast: radish, garlic, Asian herbs, black vinegar vinaigrette served by **Heritage Asian Eatery**

Lamb al Asado: whole lamb, tamarind date bbq sauce, cabbage mint slaw, pickled radish served by **Mamie Taylor's**