

# Today's Fresh Sheet

Sunday, August 25th, 2019

## Savoury

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**Soy Cured Manilla Clams:** served by **Anju Restaurant**

**Pork al Pastor Tostadas:** Bear and Flower Pork shoulder and pork belly marinated al pastor, tomatillo salsa verde, pineapple salsa, cabbage slaw served on a ancho tostada served by **Blue Star Diner**

**Smoked Hillview Farms Pork Porchetta:** taber corn & Gull Valley tomato salsa, Noble Meadows feta, jalapeño cornbread, sweet BBQ jus served by **BOOKERS BBQ & CRAB SHACK**

**'Ndjua pizza:** chanterelles, corn, herbs served by **Bridgette Bar**

**Brandt Lake Wagyu Eye Round Beef Tatami:** ginger lime ponzu & green onion served by **Buchanan's Chop House**

**Chicken Heart Rumaki:** Ewelme Colony heart & water chestnut wrapped in traditional Hutterite bacon, marinated in soy (GF) and demerara sugar served by **Cannibale**

**Coppa Brant Lake Wagyu Ribeye:** grass fed Maitre D butter served by **Chairman's Steakhouse**

**Whole Lamb Merguez :** served by **charbar**

**Fried Bologna Sandwich:** haskap crusted Pork, Bison and Duck mortadella, spruce tip aioli, pickled haskaps, duck fat doughgod served by **Chartier**

**Ponderosa Hip:** served by **Community Foods**

**Lamb Loin Chorizo:** salsa verde, queso served by **CRAFT Beer Market - Calgary**

**Lamb Ribs:** pickled pineapple, watercress served by **Donna Mac**

**Cockentrice:** confit pork belly sausage, ramen red-eye gravy served by **Gorilla Whale**

**Roast Lamb Shawarma:** sumac tahini, courgette tzatziki, pickled turnips, pita served by **Greta**

**Charcoal Grilled Lambtastic Farms Lamb Shoulder:** Za'atar Lavash, Bles Wold yogurt, sumac, pickles served by **Hawthorn Dining Room and Bar**

**Dry Aged Chicago Wagyu Tomahawk:** grilled elote corn salad served by **Last Best Brewing and Distilling**

**Yakuzu Tacover:** yuzu sousvide pork belly, ginger & Superbia Saison, arugula, charred green onion pico, pickled ginger, yuzu & ginger sauce, wasabi crema, taco served by **Legend 7 Brewing**

**Grilled Flank Steak:** yorkshire pudding served by **LONDON LOCAL**

**Hamhock Congee:** street corn served by **Mister Chen's Asian Brasserie**

**Lamb Ribs:** tamarind, fish sauce, shrimp paste served by **Model Milk & Pigeonhole**

**Wild Rose Marinated Flank Steak:** bbq potato, corn salsa served by **Modern Steak**

**Brant Lake Wagyu Beef Tongue Tacos:** chilies, cilantro, radish served by **Murrieta's West Coast Bar & Grill**

**Beef Brisket Donair:** served by **National**

**One Skewer, Three Ways:** served by **Native Tongues / Two Penny / Calcutta Cricket Club**

**Nashville Hot Chicken Thigh:** house pickles served by **Northern Chicken**

**Hillview Farms Pork Neck "Porchetta":** chicharron, maple mustard, shitake, herb salad served by **NOtable - The Restaurant**

**Al Pastor Pork belly & Lamb Baracoa 3AM Snack Style:** chicharron salsa, black garlic mole, charred cactus, habanero & jalapeno, avocado salsa served by **One18 Empire**

**Lamb Lollipops:** relish, mustard served by **Oxbow**

**Grilled Confit Pork Belly:** maple shallot demi & bacon fat house chips served by **Pig And Duke**

**Bear and the Flower Pork Rinds:** assorted preserves: candied jalapeños, pickled veggies & saskatoon berry gin jam served by **Preserved**

**Pulled Pork:** brioche bun, cajun aioli and pea shoots served by **Q Haute Cuisine**

**Smoked Beef Cheeks:** corn slaw, chimichurri served by **RATIONAL Canada**

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**Bacon Yakitori:** mozzarella, apple & chili soy served by **RAW BAR**

**Jerk Chicken:** served by **Ricardo's Hideaway**

**Seared Pork Belly with Bay of Fundy Scallops:** soy honey glaze, scallion, radish served by **Rodney's Oyster House**

**The Tundra:** Buckshot wildfowl with smoked boar bacon, lentils and northern beans served by **Ryan O'Flynn**

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

**Braised Beef Short Rib Poutine:** served by **Sky Bistro**

**Bulgogi Beef Brisket Taco:** served by **Takori**

**Brasied Brisket:** BC peach BBQ sauce, fresh grated horseradish served by **The Block Kitchen and Lounge**

**4k Farms Whole Pig Porchetta:** waffle cone, fig jam, poblano aioli, pistachio praline served by **The Guild**

**Grilled Lamb Tongue:** Baharat, daikon radish, pickles, cilantro, sweet garlic sauce served by **The Living Room**

**Coppa Leg of Lamb:** served by **The Nash Restaurant**

**Bison Donair:** pine flour pita, shaved bison, foraged herbs, local tomatoes, and an alpine inspired sweet sauce served by **The Sensory + WIT Bar**

**Smoked Chicken:** maple & sherry glaze, hickory served by **The Teatro Group**

**Grilled Jerk Chicken:** mango slaw, rice n beans, roti served by **The Wednesday Room**

**Grilled Pork Skewers With Whisky BBQ:** pickled onion and charred squash served by **THOMSONS**

**Charcoal Fired Picanha:** chimmichurri served by **Tool Shed Brewing Company**

**Barbacoa:** served by **Tres Carnales Taquería**

**Culatello:** melon crema served by **VDG Salumi**

**Pistachio Salami:** sweet mustard and Sicilian focaccia served by **VDG Salumi**

**Char Grilled Nurnberger Rostbratwurst:** mustard seed apple sauerkraut, haus beer mustard, caraway seed bun served by **Waldhaus Pub**

**Duo of Rhubarb Lacquered Grilled Duck Heart and Smoked Duck Ham:** smoky cherry ketchup served by **Winebar Kensington, Brasserie Kensington**

**Charcoal Lamb:** flat bread, spiced yogurt served by **WinSport**

**Roasted Porchetta:** pretzel baquette served by **WURST**

**Mansef Braised & Fire Roasted Lamb:** saffron rice served by **Yalla Shawarma & Falafel**

**Smoked Chicken Wings:** Guajillo hot sauce with corn ranch served by **Yellow Door Bistro**

## Sweet

**Gelato and Sorbetto:** served by **Flasco Gelato**

**Grilled Peach Tart :** almond, whipped blue cheese, bacon crumble served by **The Teatro Group**

**CTC Soft Serve:** Cinnamon Toast Crunch, Bear & the Flower bacon bits served by **The Teatro Group**