

Today's Fresh Sheet

Sunday, September 22nd, 2019

Savoury

Beer Bong Seafood + Seaweed Steam: served by **1909 Kitchen**

Pork Belly: brioche bun, fermented cabbage served by **Agrius Restaurant / Paul's Diner / Fol Epl Bakery**

Bison Brisket Taco: salsa verde, pickled onion served by **Alpina restaurant - Villa Eyrie Resort**

Sous Vide Beef Belly: rendang glaze, coconut pancake served by **Aura Restaurant**

Duck Tamales: habanero peach ranchero sauce served by **Ballyhoo Public House**

Grilled Brant Lake Wagyu Outside Skirt Steak: jalapeno salsa, japanese steak sauce, chimichuri, roasted red pepper sauce served by **Bella at Westin Bear Mountain**

Bln 4 Burger: beef patty, Hertel's bacon, caramelized onions, crispy onions, chipotle sauce, lettuce stack served by **Bln 4 Burger Lounge**

Grilled Pork Shoulder: blistered corn cob, salsa verde served by **Bodega**

Grilled Chicken Thigh: chimichurri, corn and butter lettuce served by **Boom + Batten**

Pacific Octopus: Still Meadows pork chorizo, romesco pesto, almond, mint, lemon served by **Canoe Brewpub**

Pork Crepinette: crostini, apple and chantrelle served by **Chorizo & Co.**

Traditional Porchetta and a Selection of Salami : served by **Choux Choux Charcuterie**

Smoked Turkey Drumsticks: Okanagan plum and Tiger Shark citra pale ale glaze, crispy turkey skin and savory herb breadcrumbs served by **Christle's Carriage House Pub**

Pork Belly Dumpling: Dumpling Drop chili oil served by **Dumpling Drop**

Brisket Tongue Tendon: Szechuan peppercorn, chilli oil, herb scallion salad served by **FARM + FIELD BUTCHERS**

Feature Sandwich: served by **Farmhouse**

Mint and Balsamic Glazed Mediterranean Lamb Meat Balls: lemon Tzatziki served by **Fire + Water**

Persian Lemon Saffron Chicken: mint & feta creme fresh served by **Food For Thought Catering**

IPA Brined Spicy Hot Chicken: pickled veg slaw, hot sauces, chick-a-rone served by **Government House**

Thai Pork Wonton: served by **Haus Sausage Co.**

Tomatoes on Skewers: served by **Houwelling's Group**

Local Vegetable Shot Glass: served by **Islands West Produce**

Grilled Corn with Choice of Spices: served by **Islands West Produce**

Bacon Reilsh (Because we can't call it JAM) Explosions: served by **Johnston's**

Smoked Beef Ribs: served by **Jones Bar B Que**

Candied Baby Back Ribs: served by **Lil' Ronnie's Beachside BBQ**

Spicy Moroccan- Style Chicken Skewers: pickle threads served by **Lure Restaurant and Bar**

Cast Iron Charred Coffee Chill Rubbed Albacore Tuna Tostata: Coffee cumin balsamic/honey marinade, Two Rivers Bacon & Chocolate Black Bean Puree, Shaved Cabbage, cilantro, crushed pepita salad, Pepita dressing served by **Marina Restaurant**

Mouillard Duck: Duck egg ravioli with foie gras ganache and duck confit covered with sliced magret duck breast ham and crumbled skin and finished with duck "butter" sauce served by **Nowhere *A Hanks Restaurant**

Pork Tacos: Vancouver Island grown condiments served by **Oak Bay Beach Hotel**

Gluten-Free Panini with Coffee Marinated Roast Beef: horseradish mayo, pickled red onion and smoked cheese served by **Origin Gluten-Free Bakery**

Loaded Fries Two Ways : served by **Picnic Too**

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Cedar Roasted Salmon: cabbage kelp slaw served by **Q at the Empress**

Red Barn's BBQ Chicken Wings and Red Barn's Double Smoked Bacon: served by **Red Barn Market**

Confit Chicken Thigh: creme fraiche, gremolata served by **Roost Farm Winery**

Southern Comfort: flaky biscuit, sausage gravy, cheddar cheese, bacon, banana pepper served by **Shanzee's Biscuit Cafe**

Chicken Tostada: chia tortilla, pickled corn, lime crema, red onion served by **Spinnakers Gastro-Brewpub**

Scotch Egg: served by **Swans Brewery, Pub & Hotel**

Crispy Pigs Head + Pickled Apple Mustard: served by **The Ainslie**

Dry Aged Lamb, Beef and Pork Kofta: honey glaze and sesame fennel pollen crumb served by **The Courtney Room**

Grilled Pork Chop: sundried tomato, rye, salsa verde served by **The Ellis**

Whole Roasted BC Pork: fennel and cabbage slaw, chimichurri served by **The Flying Pig**

Charcoal Chicken: fried chicken skin, kimchi, house teriyaki sauce served by **The Livet**

Tomahawk Rib Eye Steak: served by **The Local**

Water Buffalo Curry: served on Jasmine rice, garnished with red onion, cilantro, and lime served by **The Mint**

Crispy Chicken Skin Pork Gyoza: schmaltz powder served by **The Whole Beast & The Village Butcher**

Slow Cooked Lamb Shoulder Raita: chili, mint served by **Toptable Restaurant Group**

The Three Wise Meats: beef, lamb & pork rouladen with smoked potato aioli, cabbage puree and pickled mustard seeds served by **Toque Catering**

Yarrow Meadows Peking Duck: langos bread, pine nut hoisin, fermented Saanich plums served by **Truffles Catering**

Cache Creek Dry Age Back Ribs: gochujang served by **Two Rivers Specialty Meats**

Cache Creek Dry Aged Tomahawk: served by **Two Rivers Specialty Meats**

Two Rivers Mini Corn-dog: house mustard served by **Two Rivers Specialty Meats**

House Smoked Sous Vide Whole Pig: rhubarb bbq sauce served by **Vista 18**

BBQ Oyster: horseradish butter and parmesan cheese served by **Wandering Mollusk Oyster Catering Co**

Certified Sustainable Smoked Coho Salmon: wild mushroom & grilled corn salad finished with preserved lemon vinaigrette served by **Whole Foods Market**

Pork Sausage: pickled cabbage, onions served by **Wind Cries Mary**

BBQ Fanny Bay Oyster: pork jowl, kimchi, furikake served by **WOLF IN THE FOG**

Braised Duck: crisp local veg salad and plum dressing served by **Zambri's**

Sweet

Gelato and Sorbetto (Dairy free): served by **Flasco Gelato**

Balsamic Blueberries with Mint and Black Pepper: served by **Islands West Produce**