

# ROCKY MOUNTAIN

wine & food festival

## 2009 Grand Tasting Hall Calgary Restaurants and Food Exhibitors

(Updated October 1<sup>st</sup>, 2009. Please note that restaurants and sample items may change without notice.)

### **Balance Lounge & Eatery**

Just a block off the infamous Red Mile, Balance Lounge & Eatery is a stylish, upscale lounge with delicious food and renowned customer service. Join them inside for some live music or hang out on the patio with a DJ spinning. Balance has a little taste for everyone - an experience you won't soon forget!

### **Festival Samples**

- 1) Gnocchi, finished with fresh parmesan cheese and truffle oil
- 2) Risotto balls, stuffed with basil chicken sausage

### **Belgo**

Belgo offers the best quality and variety of French and International dishes, served all day long in an incomparable atmosphere. What sets Belgo apart is the friendly and professional service, the uniqueness of the room and its incredible food value. Daily dishes are featured that appeal to the business and casual patrons for lunch and dinner.

### **Festival Samples**

- 1) House Smoked Brisket on Rye Bread

### **Billingsgate Fish Market & Lighthouse Cafe**

Billingsgate has been serving Calgary with top quality Fish & Seafood for over 100 years. Fresh Pacific, Atlantic, Exotic and Freshwater products are available by order in their seafood market. Now located in the Northwest in Stadium Shopping Center.

### **Festival Samples**

- 1) Lobster Bisque
- 2) Grav lox Salmon

### **Blue Dog Café**

Since 1998, The Blue Dog Cafe has grown to be one of Alberta's hidden gems located in the heart of downtown Cochrane, 15 minutes from Calgary on Hwy 1A. The cafe boasts fantastic New Orleans inspired cajun cuisine and great wines in an intimate atmosphere with live blues and jazz entertainment. The Blue Dog cafe is the perfect

location for an excursion away from the city with fantastic food, great service, and awesome entertainment!

### **Festival Samples**

- 1) Jambalaya
- 2) Creole Mustard Chicken
- 3) Crab cakes with lemon caper tartar sauce
- 4) Jalapeño Corn Bread

### **BLVD Lounge**

BLVD Lounge's eclectic small plates are a globally inspired collection of offerings, created for sharing in a sleek and modern atmosphere. Emphasis is put on top quality fresh ingredients and a goal of offering you an innovative menu, BLVD strives to provide an unforgettable experience.

### **Festival Samples**

- 1) Chef's Risotto Tasting - Wild Prawn & Saffron Risotto, Crisp Calabrese & Galamax Oven Dried Tomato Pesto
- 2) Duck Confit & Golden Beet Gnocchi - Chopped Chives, Parmesan Tuile, White Truffle Oil
- 3) Roasted Red Pepper Bruchetta - Vine Ripened Galamax Tomatoes, Bermuda Onion, Slow Balsamico, Fresh Parmesan, Housemade Focaccia Bread

### **Broken Plate**

The Broken Plate is a modern temporary Greek kitchen & bar best known for its full-flavored cuisine, attentive Greek hospitality and the *kefi* lifestyle. The high quality cuisine is mainly comprised of time-honored Greek recipes, with some modern style dishes, prepared and adorned by their renowned chefs. Opa!

### **Festival Samples**

- 1) Arnaki - Slow braised lamb shoulder on a puff pastry crisp, rosemary glaze and Rapsani reduction
- 2) Ouzo Solomos - Ouzo and orange cure salmon served on Kalamata Crostini

### **The Buttercream Bake Shoppe**

Calgary's ultimate cupcake bake shoppe. All the gourmet cupcakes are created from scratch, made with the highest quality ingredients to ensure treats are fresh and tasty. With over 56 flavor combinations you can find the right combination to suit your needs. Three locations to serve you!

### **Festival Samples**

- 1) Gourmet Baby Cupcakes
- 2) Chocolates

### **Calgary Stampede Catering**

Best known for the 10-day Stampede each year in July, the Calgary Stampede Catering team feeds more than just cowboys. Outside of Stampede, thousands of visitors are impressed during numerous conferences, trade shows, graduations, weddings and hundreds of other special events hosted on the grounds.

### **Festival Samples**

- 1) Beef Martinis
- 2) Saskatoon Berry Shortcake

### **Calgary Zoo**

Be sure to visit the newly renovated Enmax Conservatory scheduled to open in late November. This state of the art facility will bring back all the beauty and splendour of Calgary Zoo's indoor gardens including their larger butterfly exhibit. New banquet facilities will make any event a night to remember, with award winning catering that will please any palate.

### **Festival Samples**

- 1) Roasted Strip Loin on Silver Dollar Buns
- 2) French Pastries

### **CHARCUT Roast House**

Downtown Calgary's best new destination restaurant, bar and gathering place. Charcut Roast House serves local chef-driven urban rustic cuisine. CHAR for their custom built Rotisserie and Char broiler and CUT for their featured vintage-style slicer and hand-crafted charcuterie eating bar. It will be a place where people will not think twice about visiting several times a week.

### **Festival Samples**

- 1) Pig BLT, Roasted Loin and Crisp Belly, Aioli
- 2) Double Smoked House Made Smokies with Fresh Cheese Curds, Brioche Buns, Fennel Kraut

### **China Rose Restaurant**

Established for over 23 years, China Rose Restaurant is the first Chinese restaurant in Calgary to create great tasting food entirely MSG free. Enjoy the Asian buffet, all you can eat crab legs, a la carte menu and take-out/catering. Private function rooms with wireless internet for your business meetings and parties are available.

### **Festival Samples**

- 1) Peking Duck
- 2) Special Fried Rice

### **Clearwater Seafoods Ltd.**

Based in Bedford, Nova Scotia, Clearwater's focus has always been to serve customer's premium quality shellfish and seafood products second to none. Their goal will never change, despite new and developing markets. They are pleased to be leading the way in providing the best bounty the sea has to offer online - direct to your doorstep.

### **Festival Samples**

- 1) Clearwater's Revolutionary New Raw Lobster Meat - Front end lobster meat sautéed in succulent salted butter

### **Cravings Market Restaurant**

Design the perfect meal in a unique, market-style atmosphere. Meet the chefs preparing your meal right before your eyes, and indulge in everything from breakfast on a bun to chocolate dipped Florentines.

### **Festival Samples**

- 1) In House Smoked Atlantic Salmon on a crostini, smoked with apple mesquite and alder wood
- 2) In House Smoked Chicken Breast on a crostini, smoked with apple mesquite, alder wood and cherry wood
- 3) Chocolate Boxes, filled with hazelnut, mango or chocolate mousse

### **Dairy Farmers of Canada**

Dairy Farmers of Canada has been the voice of Canadian dairy farmers since 1934. During the Festival, Dairy Farmers of Canada will host complimentary cheese seminars. These informative sessions include a sampling of different varieties of Canadian cheeses made from 100% Canadian milk

### **Festival Samples**

- 1) Canadian cheese, served during the seminars

### **Deerfoot Inn & Casino**

From the Mohave Grill's southwestern-style menu to the pub menu at the Wild Horse, and with over 60,000 square feet of casino and a 400-seat live entertainment showroom, this is the perfect place for an entertaining evening.

### **Festival Samples**

- 1) Beef Tenderloin

- 2) Crab & Goat Cheese Potato Salad
- 3) Pea Shoot Slaw

### **deVille**

In the heart of downtown Calgary, deVille is an upscale café fanatical about coffee, food, design and architecture. With the best espresso machine available and a reverse osmosis re-mineralized water filtration system it won't be hard to pamper yourself and relax in their luxurious atmosphere.

### **Festival Samples**

TBA

### **District**

District is a Calgary kitchen-table drinks and food locale, offering new twists on farmstead dishes and libations. They are inspired in both their business and community practices by the taste, health and good cheer of simple, delicious meals made from local, organic food; served by and to people who love great eating and gathering. Be forewarned - sometimes things can get a little rowdy around the table!

### **Festival Samples**

- 1) House Smoked Spragg Farm and Broek Acres Bacon with Quebec Maple Syrup
- 2) Charcuterie Sampler of Local Cured Meats and Local Cheeses with Hand-Made Crackers and House Canned Yellow Mustard Beans
- 3) Fresh Made Pies from Local Fruit, Fall Squash and Apples

### **Fiasco Gelato**

Fiasco, prides themselves on offering the freshest handcrafted products backed by legendary customer service. Artisan gelato created from the freshest seasonal ingredients, authentic Italian beverages, world class Panini's, and hand made crepes are just a few of the things that make them unique. Indulge in one of their freshly made offerings, and they promise you will be glad you did.

### **Festival Samples**

- 1) Several varieties of decadent gelato and refreshing sorbetto
- 2) Handcrafted Italian sodas
- 3) Freshly squeezed lemon, lime and watermelonades

### **Fresh Kitchen**

Fresh Kitchen is about convenience and saving time for busy Calgarians. Enjoy meals to go prepared fresh daily by a team of chefs, and put a little time back in your busy day. Specialty grocery, butchery, bakery, charcuterie and full service catering.

### **Festival Samples**

- 1) Blackened Flatiron Steak Sandwich with 24 hour caramelized onions and wild mushroom bruschetta on brioche
- 2 ) Slow braised Alberta baby back pork ribs with fireweed honey BBQ sauce
- 3 ) Candy cane baby beet and green apple salad with truffle vinaigrette with Fairwinds Farm goat's chevre.

### **Heritage Park Historical Village**

Let Executive Chef Jan Hansen create the perfect culinary experience for your special occasion. Come visit the new Heritage Town Square and Gasoline Alley Museum featuring the Selkirk Grille. *Casually Elegant. Uniquely Vintage. Distinctly Canadian.*

### **Festival Samples**

- 1) Curried Butternut Squash Soup Shooter
- 2) Carved Strip Loin of Alberta Beef on a Mini Kaiser Bun with Truffle Aioli

### **Highwood Dining Room - SAIT**

The School of Hospitality and Tourism at SAIT Polytechnic proudly presents the Highwood Dining Room, a tastefully appointed restaurant that allows our students to provide world class cuisine and service in a live classroom environment. Under the expert guidance of their innovative Chefs and Hospitality Management instructors, your experience will be one to remember. Our menus feature fresh and local products. The Chefs are now designing celiac friendly menus! Whether it's a la carte lunch of daily features or a five course dinner, the Highwood provides a unique experience for both guests and students.

### **Festival Samples**

- 1) 48 hour "Sous Vide" braised Beef cheek on roasted Cauliflower puree, topped with lobster hollandaise

### **Il Giardino**

Il Giardino Ristorante, "The Garden", is one of Calgary's upscale and classic Italian ristorante. Located on trendy 17th Ave & 4th Street, this warm and cozy Italian restaurant provides genuine hospitality and authentic Italian cuisine.

### **Festival Samples**

- 1) Bruschetta
- 2) Shrimp & scallops
- 3) Ravioli
- 4) Tiramisu

### **Kinjo Sushi & Grill**

Peter Kinjo and his staff serve up great sushi and Japanese cuisine, along with lively antics which may include serenading their customers. The restaurant features table

seating and a floating sushi bar. Kinjo also provides catering services for large orders of sushi for special events.

### **Festival Samples**

- 1) Sushi
- 2) Maki
- 3) Other Japanese delights

### **La Vita e Bella**

Experience modern Italian cuisine in a cozy atmosphere, where fresh ingredients and an extensive wine list combine for an unforgettable experience – for an intimate dinner for two, or a special event.

### **Festival Samples**

TBA

### **Leonidas Chocolates/ Manon's Belgian Chocolates**

Featuring the world's famous Belgian chocolates, Leonidas, are flown in fresh each week into Calgary. These award winning chocolates are great for clients, customers, staff, family and friends.

### **Festival Samples**

TBA

### **Mario's Gelato**

A family tradition since 1929, Mario's Gelato has been producing the highest quality gelato on the West Coast. Only using the finest ingredients out-sourced from around the world and fresh milk delivered every morning. So if you're looking for the highest quality gelato that can be produced with over four generations of gelato manufacturing experience, look no further and just come taste for yourself. You be the judge!

### **Festival Samples**

- 1) Italian Gelato

### **Melrose Cafe & Bar**

Patio, restaurant and lounge combine to make the perfect spot for a quick drink, a full evening's entertainment and a little people watching on 17th Avenue. Enjoy a relaxed meal in the restaurant, or book a private function on one of the lounge's three levels.

### **Festival Samples**

TBA

## **Metropolitan Grill**

An upscale casual establishment that is a perfect one stop destination for all occasions, whether it's for brunch, lunch, cocktails, dinner or dancing you are guaranteed to have the experience you desire. The Chef's have carefully hand selected the freshest ingredients to create an innovative menu with a distinct blend of Mediterranean and Californian infused cuisine.

### **Festival Samples**

- 1) Ahi Tuna tacos
- 2) Mini Apple Pies with Cheddar Cheese Gelato

## **Milestones Grill & Bar**

Milestones is the perfect place to celebrate all of your life's milestones. Those special moments that require just the right dish to make it memorable. A birthday might go hand in hand with our flame grilled California burger. An anniversary could call for more of a Mediterranean chicken dish. Your big promotion might call for the classic Kobe meatloaf. While your monthly girls' night out likely warrants a Bellini and a plate of our crispy calamari. Whatever the occasion, we have food created for all of your life's milestones.

### **Festival Samples**

- 1) Wicked Kobe Beef Sliders
- 2) Ganache Torte Shots
- 3) Black Pepper Shrimp with Garlic Mashed Potatoes

## **Ouzo Greek Taverna**

Ouzo offers a large outdoor patio for those hot summer day/nights, or a nice relaxed atmosphere inside for those intimate occasions. Traditional Greek dishes are created the same way any Greek mother would make. Also added to the mix is modern contemporary Mediterranean cuisine, a wide selection of appetizers and entrees - large servings so you will never leave hungry - and calamari that is rated the best in Calgary.

### **Festival Samples**

- 1) Spanakopita (feta cheese and spinach in phyllo pastry)
- 2) Keftedes (meat balls) with Tzatziki (Thursday and Friday)
- 3) Lamb Keftedes (lamb meat balls) with Tzatziki (Saturday only)

## **Piccola Cucina**

Piccola Cucina (Little Kitchen) was born from a passion for family, love, sharing and enjoying good quality food. Owned and operated by mother and daughter; this duet joined forces to deliver high quality, handmade artisan treats. Their specialties include gourmet sweet and savoury biscotti, savoury biscottini and gluten-free amaretti. These

biscottis are indeed different; the flavour is subtle and delicious, made preservative and chemical free, using fresh, local ingredients.

### **Festival Samples**

- 1) A variety of sweet biscotti, such as
  - Madagascar Vanilla, Toasted Hazelnut & Callebaut White Chocolate
  - Toasted Almonds, Callebaut Milk Chocolate & Orange
- 2) A variety of savory biscotti, such as
  - Parmigiano Cheese with Kalamata Olives
  - Italian Spice and Garlic & Onion Biscottini
- 3) Amaretti, an angelic gluten free product that is domed shaped and low in fat. Crisp and crunchy outside and soft inside, made with ground whole almonds

### **Quality Hotel Calgary Airport & Conference Centre**

Located just minutes from the Calgary International Airport in one direction, and 10 minutes to downtown Calgary in the other direction, Quality Hotel Calgary Airport has a focus on casual dining. Visit Monty's Crab Shack & Grill for an emphasis on seafood, or Monty's Lounge, where you can sit back and relax.

### **Festival Samples**

- 1) Chicken and Chorizo Sausage
- 2) Jambalaya with Mussels
- 3) Peri-Peri Chicken
- 4) Cous Cous
- 5) Chocolate Dipped Strawberries rolled in Almond Biscotti

### **Ruan Thai Restaurant**

Enjoy authentic Thai cuisine in a true Thai setting. Their extensive menu has exciting flavours, quality, and value to please everyone using time honoured recipes of the Thai culinary art. Let Ruan Thai exceed your expectations.

### **Festival Samples**

- 1) Thai BBQ Chicken Satay with Peanut Sauce
- 2) Thai BBQ Beef Satay with Peanut Sauce

### **SeVen Restolounge**

Indulge in SeVen's swanky décor, premium downtown location, and sensational menu. The perfect place to gather the crew for a memorable lunch or night out.

### **Festival Samples**

- 1) Mini Duck Confit
- 2) Pork Ribs
- 3) Beef Tartar

### **Silvertip Resort**

One of Canmore's best stops for mountain cuisine, Silvertip Resort features stunning views in a beautiful rustic setting. A range of dining options as well as full banquet services are offered.

#### **Festival Samples**

- 1) Hummus with Grilled Flatbread
- 2) Moroccan spiced Rack of Lamb
- 3) Spiced Carrot Cake

### **Springbank Cheese Company**

This local cheese shop features a huge variety of quality cheese from around the world. They offer small and large orders, as well as unique cheese gift baskets.

#### **Festival Samples**

- 1) Selection of cheeses

### **SPUR Gastro Pub**

The gastropub is a culinary revolution where the typical pub grub is elevated to refined dining heights. SPUR is not strictly a bar and is not strictly a restaurant. It offers a high quality menu with oversized portions and a welcoming atmosphere that will be stylish with a western accent. Simply put; SPUR is an inviting place for everyone and every occasion where the food is as important as the drink.

#### **Festival Samples**

- 1) Lobster Mac and Cheese

### **Sunshine Mountain Lodge**

This Rocky Mountain lodge, nestled in the heart of Banff National Park, is the area's only luxury ski-in, ski-out hotel. From the Sunshine Mountain Lodge's cozy Eagle's Nest dining room, gaze out on Sunshine's world-famous slopes, adorned with fresh, sparkling champagne powder snow. Don't miss their Taste of Sunshine packages on this winter, which include accommodation, lift tickets and a wine and food pairing event.

#### **Festival Samples**

- 1) Succulent pan-seared Dungeness Crab Cake, paired with watermelon salsa and a drizzle of chili oil, prepared under the tutelage of Executive Chef Martin Brenner.

### **Taj Mahal Restaurant**

A uniquely Indian atmosphere – award-winning cuisine made in traditional Indian style, and an authentically Indian ambiance create an unforgettable and exceptional dining experience. Calgary's original Indian restaurant.

#### **Festival Samples**

- 1) Butter Chicken
- 2) Vegetable Samosas
- 3) Naan Bread
- 4) Saffron Rice

### **Tommy Burger**

Gourmet burgers in an upscale, yet family friendly venue. Create your own burger with patties ranging from salmon to Kobe beef, and customized toppings from bean sprouts to cheddar cheese. Bacon lovers will find four different types to choose from.

#### **Festival Samples**

- 1) Kobe Beef Sliders
- 2) Mac & Cheese

### **Winsport Canada (Canada Olympic Park)**

Dazzle your guests without the stress. Whether you're hosting a wedding, small corporate meeting or a large company barbeque, they will plan a function for you unlike any other you've experienced. Have a particular idea in mind? Contact them. They have the entire Park to work with; the possibilities are endless! Everything we do at the Park directly supports our Canadian winter sport athletes. The organization re-invests all revenue raised through these types of events back into supporting Canadian athletes by providing them the facilities they need to train and excel against the best in the world.

#### **Festival Samples**

- 1) Locally grown organic beef short rib, braised in Wild Rose Stout, with roasted Gala apple and candy cane beet
- 2) Warm banana cake and Acaia honey ice cream with crushed pistachio, chocolate crumb, and honey comb