

ROCKY MOUNTAIN

wine & food festival

2012 Edmonton Grand Tasting Hall Participating Restaurants & Samples

Please note: Samples and restaurants are subject to change without notification.

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A Yah Mi Deh Jamaican Restaurant and Bakery

Jamaican cuisine and baked goods at its finest - A Yah Mi Deh Jamaican Restaurant and Bakery offers friendly, efficient service and generous portions at an affordable price. Their treatment of customers and pride and integrity in their products is the motto A Yah Mi Deh lives by. With dishes featuring fish, chicken, oxtail and goat; along with baked breads and other tasty sweets, there is something for everyone to enjoy.

Festival Samples

- 1) Jerk Chicken
Chicken marinated in a jerk blend of spices
- 2) Beef and Chicken Patties
Meat pies fully baked in a golden pastry
- 3) Chickpea Salad
Lettuce, cilantro, chickpeas, red onions, sweet peppers, cucumbers and tomatoes
- 4) Garden Salad

Absolutely Edibles Real Food Fusion Restaurant

Absolutely Edibles takes pride in preparing food from scratch using local, natural and organic ingredients as much as possible, staying away from preservatives and additives. The restaurant is committed to being good to your body and the planet, using plant-based disposable products. Their catering department believes there is no one event more important than another and at Absolutely Edibles their number one passion is food.

Festival Samples

- 1) Vegetable Lentil Curry (Vegan/Gluten-Free)
Paired with coconut rice
- 2) Wild Mushroom Triangles (Vegan)

Banff Ave. Brewing Company

Banff Ave. Brewing Company works to create the absolute highest quality beer possible. It's this guiding philosophy that encompasses everything they do and one that translates into their cuisine. This brew pub strives to create traditional, natural beers and complements them with innovative gourmet pub food. Don't miss sampling their great beer and cuisine at the Festival, then visit them in Banff during your next mountain escape!

Festival Samples

- 1) Reverend Rundle Stout Braised Bison
Served over wild mushroom barley risotto
- 2) Warm Sticky Date Pudding
Served with house-made butterscotch

Century Casino Edmonton

Century Casino is home to three fabulous restaurants. Enjoy breakfast and lunch at the *One-31 Restaurant* situated in the heart of the lobby. The *Mid City Grill* is located just steps inside the casino where you can enjoy an array of tempting appetizers, entrees and desserts. For a quick bite, visit *Double Down Deli*, where you can enjoy quick-order menu items that are sure to satisfy. Also featured at Century Casino is the *Noodle Bar*, which features Asian-inspired dishes.

Festival Samples

- 1) **BBQ Chicken & Ribs**
Chicken drumsticks and pork back ribs glazed with BBQ sauce
- 2) **Shrimp & Snow Peas**
Shrimp stir-fry with snow peas in a black bean sauce
- 3) **Dark Chocolate Cheesecake**
With berry coulis

(The) Cheesecake Café

The Cheesecake Café is a full-service, upscale casual restaurant with an eclectic and extensive menu, in-store bakery and full bar in a warm, inviting and comfortable setting. Located four blocks north of West Edmonton Mall, the Café is an ideal spot to unwind after a long day of shopping. Start off your dining experience with a glass of wine or a pint of Rocky Mountain Red Ale in the lounge, located inside the vibrant Café.

Festival Samples

- 1) **Champagne Chicken**
Tender chicken medallion with green onion, smoked bacon, wild mushrooms, tarragon and champagne in a garlic cream sauce. Served on house-made mashed potatoes
- 2) **Creole Mussels**
Steamed mussels in a creamy Creole sauce with a wedge of house-made focaccia
- 3) **Rolo Cheesecake**
Just like the candy bar! Dark chocolate cheesecake with a caramel and chocolate ganache

COBS Bread

COBS Bread was launched in 2003 and has since grown to over 70 bakeries across three Canadian Provinces. Each day, in every bakery, COBS bread bakers create a range of traditional and gourmet breads from scratch that are baked fresh on the premises. At the end of every business day, they donate the remaining product to local charities. COBS Bread bakeries are distinctive in appearance, branding, product quality and customer experience. The company's philosophy underpins every action: Real Bread, Real People, Real Delight.

Festival Samples

1. **Assorted Scones**
Cinnamon, raspberry and white chocolate or pumpkin
2. **Artisan Grilled Cheese**
Grilled cheese on a selection of cape seed, CHIA white, sour dough and herb and garlic pane di casa breads

CRAFT Beer Market

CRAFT Beer Market is a premium casual restaurant that serves fresh local food made in house and features Canada's largest selection of draft beer. Whatever your flavour of beer, they have an impressive menu ranging from classic lagers to local craft brews. Their welcoming atmosphere, friendly staff and great food and beer make it the perfect place for lunch, dinner or to simply raise a pint with friends.

Festival Samples

- 1) **Beer Can Chicken Slider**
Mountainview Farm chicken rubbed with Craft's own Cajun spice blend and slow roasted with Big Rock beer served on a house-made pretzel bun
- 2) **Cheese Infused Pretzel Bites**
House-made pretzel bun stuffed with aged cheddar and served with Brassica mustard
- 3) **Bier-a-Misu**
A twist on the classic using stout instead of espresso

Crave Cupcakes

Crave Cupcakes began with a passion for baking. Every morning, Crave staff bakes fresh cupcakes, cookies, cakes and other simple sweet indulgences from scratch. They use only real butter and crack every egg – just good old-fashioned baking!

Festival Samples

- 1) **Bourbon Pecan Pie**
Finished with a touch of bourbon
- 2) **Little Bite Trio**
Pecan bar, Twix bar and salted nut bar

(The) Druid Irish Pub

Make your own tradition. The Druid is an overgrown family room where people meet to share, laugh and often solve the world's problems over a pint of beer complemented by great food.

Festival Samples

- 1) **Prime Rib Stuffed Yorkshire Pudding**
Slow roasted prime rib, shaved and stuffed into a warm mini Yorkshire pudding, served with horseradish au jus aioli
- 2) **Irish Chicken Sliders**
Breaded spicy buffalo chicken served with a honey drizzle and topped with avocado
- 3) **Ploughman's Plate**
A traditional wine complement comprised of cured meat, cheese, pickle and signature Irish soda bread

Earls Kitchen + Bar

Canada's most innovative casual fine dining restaurant group opened their first location in Alberta in 1982, offering fresh, made from scratch food with local ingredients. An exceptional hand-crafted bar selection one of the best - and best value - wine selections and great guest service is what you'll find at Earls. Regional twists on each menu sets them apart and their attention to detail reminds you that Earls is still family owned and managed.

Festival Samples

- 1) Tuna Poke Nachos
Albacore tuna, tomatoes, cucumber, green onion, avocado, macadamia nuts, Serrano pepper in a wonton wrapper with mango coulis, maple soy reduction and Serrano yuzu vinaigrette
- 2) Pumpkin Pie
Made in-house with Earls signature pumpkin pie filling baked to perfection in a graham cookie crust topped with fresh whipped cream and a dash of cinnamon sugar

Edmonton Marriott at River Cree Resort and Casino

A full-service hotel with banquet facilities, which boasts a vibrant, resort-style atmosphere and renowned Marriott service. Savour the chic ambience of this River Cree / Edmonton hotel, featuring a lounge, coffee house, buffet and bistro, sports bar and steakhouse.

Festival Samples

- 1) Braised Beef Short Ribs
- 2) Sweet Potato Puree
- 3) Opera Cake

Fiesta Olives

Fiesta Olives is currently promoting Peruvian olives in Edmonton and Calgary. They believe that olives must retain their natural flavour and they take pride in offering Canadians hand-harvested and hand-stuffed olives grown in Southern Peru.

Festival Samples

- 1) Fiesta Mix
A blend of different types of natural black and green olives
- 2) Garlic & Almond Green Olives
Stuffed with pickled garlic and roasted almonds
- 3) Spicy Latina
Green olives stuffed with 100% natural jalapeno hot pepper in a citrus flavoured dressing
- 4) Fiesta Bruschetta
A chopped blend of four different types of olives, garnished with roasted red peppers and garlic, served with Melba toast

Fuss Cupcakes

Fuss Cupcakes is Edmonton's Original Cupcake Bakery. Locally owned, their focus is to provide Edmontonians with delicious, decadent cupcakes and other treats. Made with all natural ingredients and always **nut-free**. Taste what all the fuss is about!

Festival Samples

- 1) Assorted Mini Cupcakes
- 2) Assorted Whoopie Pies
- 3) Other Baked Treats

Guru Restaurant (Fine Indian Cuisine)

Guru offers fine Indian-inspired cuisine, produced by a team of five star experienced chefs responsible for providing a mouth-watering food experience in a contemporary ambiance. Guru is the only Indian restaurant in Edmonton without a buffet and serves delicious Indian cuisine prepared fresh and to your taste. They are also the only Indian restaurant to compete in the Gold Medal Plates Culinary Championship 2011, winning the silver medal. Experience their two private dining rooms and a seasonal patio for your various needs.

Festival Samples

- 1) Butter Chicken & Rice
- 2) Beef Kathi Roll
Paper-thin Indian bread stuffed with masala beef and bell peppers

Homefire Grill

Contemporary Canadian fire-roasted cooking in a setting with rich colours and natural elements of rock, wood and metal with the warmth of a central fireplace. Specializing in beef and bison products, rotisserie chicken and fresh fish, Homefire is the perfect place for any occasion.

Festival Samples

- 1) "Kickin' Ash" Bison Stew
- 2) Frog Lake Bannock and Maple Butter
- 3) Sweet Potato Cheesecake
Served with maple glaze

JACEK Chocolate Couture

JACEK Chocolate Couture is an artisan chocolatier based in Sherwood Park, and is proud to be the world's first Cocoanista: a fusion of designer and chocolatier. Each piece of chocolate is hand-crafted using fine French chocolate and fresh ingredients to thrill all of your senses.

JACEK was chosen as one of the Top 10 Chocolatiers in North America by *Dessert Professional Magazine* (New York- Dec 2011).

Festival Samples

- 1) **Toasted Cinnamon and Maple Truffle**
Bronzed jewel filled with freshly toasted cinnamon and maple syrup ganache
- 2) **Port & Pomegranate Truffle**
Silky dark chocolate infused with port and pomegranate
- 3) **Mochachino Truffle**
A layer of perfectly roasted coffee ganache topped with vanilla bean kissed chocolate
- 4) **Salted Caramel**
The classic combination of a soft caramel accessorized with Fleur de Sel
- 5) **The Jackie**
Caramelized milk chocolate in pink, accessorized with Fleur de Sel pearls
- 6) **The Audrey**
Tart cherry and toasted pistachios enrobed in 64% dark chocolate made from exquisite Madagascar cocoa beans

Judy G Gluten-Free Pizzas

Judy G is the creator of four delicious and healthy gluten-free pizzas made in Calgary, Alberta. Her pizzas are created with care for those who have special diets, yet love to enjoy and indulge in great food with friends.

Festival Samples

- 1) **Pepperoni and Cheese Pizza**
- 2) **Roasted Mediterranean Artichoke Pizza**

Koutouki

Koutouki serves up the finest Greek food in Edmonton – only traditional foods and exciting atmosphere!

Festival Samples

- 1) **Pulled Lamb Sliders**
Roasted lamb with yoghurt and lemon, served with a Greek-style coleslaw of cabbage, fennel, cilantro and red onions, as well as fresh greens
- 2) **Ouzo Cured Salmon**
Served with fennel, red onion and capers

(The) Melting Pot

The Melting Pot of Edmonton is a fondue restaurant that specializes in capturing the ultimate dining experience. They deliver gourmet cheese fondue, salads, entree fondue and chocolate fondue complemented by a wine spectator award-winning wine list.

Festival Samples

- 1) Wisconsin Trio Cheese Fondue
Rich fontina and butterkäse cheese blended with buttermilk bleu cheese, vegetable bouillon, scallions and a hint of sherry, served with a variety of breads and vegetables for dipping
- 2) Spinach and Artichoke Cheese Fondue
Rich fontina and butterkäse cheese blended with spinach, artichoke hearts and garlic, served with a variety of breads and vegetables for dipping
- 3) Pure Milk Chocolate Fondue (Available Gluten-Free)
Served with fresh strawberries, brownies and graham cracker coated marshmallows

Milestones Grill + Bar

At Milestones they are about inspired food created by inspired people. Their food is familiar with a twist and they are committed to using the freshest ingredients and are proud to celebrate house-made favourites. They care about all the details that make a dining experience special. They promise to provide an inviting dining experience with inspired choice.

Festival Samples

- 1) Hot Spinach & Artichoke Dip
Milestones' famous original creamy spinach dip with artichoke hearts and imported Italian cheeses. Served with sour cream, fresh cut salsa and warm red tortilla chips
- 2) Goat Cheese and Garlic Flatbread Plate
Baked creamy goat cheese and slow roasted garlic served on warm naan bread with spiced cranberry relish and fig jam
- 3) Dessert Shots
Mini white chocolate cheesecake or rich chocolate ganache torte (gluten free)

Niche Restaurant

Deliciously comforting food and delectably concocted cocktails served in a warm, inviting space. Visit Niche to experience downtown dining at its finest. Niche is where you belong.

Festival Samples

- 1) Lobster Pot Pie
Lobster, potato, coconut milk, mushroom lime crème, brandy, shallots, fennel, thyme, bay leaves and chives
- 2) Espresso Chocolate Cup
Chocolate, crème, vanilla and bay leaves
- 3) Gastro Bubbles
Watermelon juice, raspberry juice, lime juice, honey and muddled mint

Noorish Concious Eatery

The Noorish Eatery features a menu that includes a variety of organic, local, raw, vegan and gluten-free options bursting with flavour and nutrition. They make almost every ingredient in their kitchen from scratch, including soup stock, dressings and flatbread.

Festival Samples

- 1) **Mandala Pizza**
Dehydrated seed crust topped with tomato pesto, marinated vegetables, cashew chilli cheese and green onions
- 2) **Bodhi Burger Sliders**
Sprouted chickpea burger topped with arugula, tomato, tahini drizzle, spinach pesto and sprouts
- 3) **Chocolate Mousse Wildberry Pie**
Chocolate mousse pie topped with wildberry compote, cashew cream and caramel drizzle
- 4) **Coconut Kiwi Lime Pie**
Lime pie with a sweet coconut-date crust, topped with kiwi, cashew cream, coconut flakes and caramel drizzle

On The Rocks

On The Rocks is Edmonton's liveliest pub experience. Located in downtown Edmonton's west side they are open daily at 11 am for lunch or brunch and dinner. Turn your pub dining experience into a night to remember with live music and DJ's every weekend.

Festival Samples

- 1) **Green Onion Cakes**
"The classic" rock and roll style, served with a sweet chili dip
- 2) **Steak Bites**
Tender bites of AAA Alberta Beef pan seared and served with our signature Montreal steak spice mayo for dipping
- 3) **Sirloin Sliders**
Mini sirloin burger cooked to perfection and served on a petite bun with Montreal steak spice mayo

Ousia Restaurant

The Greek word Ousia is translated into English as "essence" or "substance". Flavours from the Mediterranean created without borders. The cultural backgrounds of this region are what enhance the essence in every dish, through their strong passion for food.

Festival Samples

- 1) **Baby Beet Salad**
Carrot tahini, lavash crackers, chevre, pomegranate molasses vinaigrette
- 2) **Beef Lengua Socca**
Pickled tongue, salsa verde, chickpea pancake
- 3) **Watermelon Gazpacho**
Crème fraiche, manchego tuile, Mighty Trio Canola Oil.

papa chocolat

Master Chocolatier Bernard Callebaut is proud to present his newest creations from papa chocolat. Playing with textures and flavours, papa chocolat transforms simple delicacies into glorious concoctions. High quality chocolates using mostly organic products and without the use of any artificial flavourings, extracts or preservatives.

Festival Samples

- 1) Assorted Chocolates

(The) Red Piano Bistro & Dueling Piano Bar

The Red Piano is a high-end, casual restaurant and live entertainment venue featuring fresh, chef-inspired meals and world-class entertainers performing a dueling piano show.

Festival Samples

- 1) Bison Gyoza
Pan-fried Alberta bison stuffed dumpling with scallions, garlic, ginger, and a honey chilli mayo and sweet soy sauce
- 2) Hoisin Duck Meatloaf
Garlic-ginger-scallion duck meatloaf with a hoisin glaze, red curry sauce and sweet pickled jalapenos
- 3) "Chocolate Therapy"
Layers of dark chocolate cake and truffle, with chocolate glaze, mango and raspberry coulis

Rockford Wok | Bar | Grill

At Rockford, they bring the best international flavour profile to the table while sourcing as much as possible from local growers. Combined with impeccable service that is geared towards an ultimate guest experience, the Rockford experience is truly one you won't find anywhere else.

Festival Samples

- 1) Turkey Burger Sliders
"Almost famous" sliders with sundried cranberries, Swiss cheese, tomato jam and roasted garlic aioli on signature mini golden top buns

Shaw Conference Centre

The Shaw Conference Centre's in-house executive chef, Simon Smotkowicz, and his team create world-class meals for up to 3,500 guests in one sitting. Twice named Canada's National Chef of the Year, Chef Smotkowicz is also a manager of Culinary Team Canada!

Festival Samples

- 1) Duck Fat Poutine
With red wine sauce and Sylvan Star cheese curds
- 2) Grilled Ham, Brie Cheese and Maple Roasted Bermuda Onion
Served on brioche bread
- 3) Coffee/Tea

Sloppy Hoggs Roed Hus

An upscale southern smokehouse featuring local meats and ingredients prepared passionately. Sloppy Hoggs Roed Hus is brand new to Edmonton and ready to serve hungry customers!

Festival Samples

- 1) **Signature Pulled Pork Sandwich**
Served with Sloppy Hus sauce
- 2) **Smoked Alberta Beef Brisket**

Sunshine Mountain Lodge

Nestled high in the Canadian Rockies, the Sunshine Mountain Lodge is a destination in itself. This eco-boutique hotel delivers extraordinary luxury surrounded by breathtaking scenery. World class dining and Canada's Best Snow await your next alpine adventure.

Festival Samples

- 1) **Assorted Dessert Cakes**
Individual flavoured cakes in key lime, carrot cake, gingerbread and New York Cheesecake with chocolate sauce

Sunterra Market

For gatherings big or small, Sunterra's catering team offers expertly crafted dishes with personalized service. They can help choose a menu that fits your theme, budget and palate. Sunterra has two markets in Edmonton: one in Commerce Place and another at the Lendrum Shopping Centre. Sunterra brings more than fresh food to the table, they bring fresh ideas too!

Festival Samples

- 1) **Tacos Al Pastor**
Mexican-style Sunterra Farms pork capicola with pineapple mango salsa on fresh corn tortilla
- 2) **Chipotle Beef Brisket**
Slow-roasted beef brisket with pineapple mango salsa and bourbon peppercorn sauce on a fresh baguette
- 3) **Handcrafted Crepes (Savoury and Sweet Flavours)**
Savoury crepe filled with smoked salmon, Canadian double cream brie and grainy Dijon sauce; sweet crepe with fresh strawberries, bananas and cocoa Belgian chocolate
- 4) **Assorted Cheeses**
Selection of domestic and import cheese, including Britannia cheddar, Canadian double cream brie, Chèvre Noir, Queso fresco, cave-aged Gruyère, Old Amsterdam and classic fondue
- 5) **Parisian Macarons**
Dipped in chocolate

(The) Three Amigos Authentic Mexican Restaurant

Discover authentic Mexican cuisine in Edmonton. Enjoy fresh, made from scratch, family recipes in a festive atmosphere.

Festival Samples

- 1) **Steak and Pork Tacos**
- 2) **Burritos**

Treasury Vodka Bar & Eatery

Festival Samples

TBA

Xocai The Healthy Chocolate

Xocai is the industry leader in their category. They created and recently patented Healthy Chocolate. Enhancing health at a cellular level, Xocai products have been recognized by Health Canada to make cardiovascular claims backed by medical journal publishings. Being one of the fastest growing products in the wellness industry and recently bringing into the anti-aging arena, Xocai can help to slow and reverse the aging process with their healthy and delicious line of products.

Festival Samples

- 1) Chocolates
- 2) Chocolate Fondue
With fresh strawberries and watermelon
- 3) Cookies
- 4) Protein Shakes
- 5) Xe Healthy Energy Drink

Zaika Indian Bistro

Zaika is a sleek contemporary Indian bistro serving up traditional and modern Indian food and great cocktails. Great for date night, girl's night or entertaining clients!

Festival Samples

- 1) Mango Chicken and Basmati Rice
Boneless chicken simmered in a tangy mango curry
- 2) Chicken Tikka Masala with Rice
Ginger and garlic marinated chicken with onion and bell peppers
- 3) Chaat Papdi
Fried crisps topped with potatoes, chickpeas, tamarind sauce and chilled yoghurt