

# ROCKY MOUNTAIN

wine & food festival

## 2013 Edmonton Grand Tasting Hall Participating Restaurants & Samples

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

*Last updated: October 18, 2013*

### **Arla Foods Inc – Castello Alps Bavarian Cheese**

Arla Foods Inc is one of the largest dairy companies in the world! With the belief that milk is nature's best food product, Arla strives to make its products as natural as possible. Arla seeks to deliver inspiration, fulfillment and well-being through its specialty cheese products. Be sure to visit Arla Foods for your next dinner party inspiration!

#### **Festival Samples**

- **Castello Alps Classic Cheese**
- **Castello Alps Hirten Cheese**
- **Castello Alps Weissbier Cheese**
- **Castello Alps Chiantino Cheese**

### **Call the Kettle Black**

Setting culinary trends since the first Edmonton store opened in 1996, Call the Kettle Black has expanded the shopping experience for those with discriminating tastes, sophisticated palates and a passion for cooking. Call the Kettle Black offers a comfortable, friendly atmosphere with knowledgeable staff to give you quality service and insightful information about the products.

#### **Festival Samples**

- **Thai Nuts**
- **Scotch Marmalades**
- **Scotch Fudge**
- **Fig & Port Confit**
- **Spicy Mango Confit**
- **Hot Chili Mayonnaise**
- **Spicy Moroccan Crackers**
- **Creme & Onion Crackers**
- **Porcini Mushroom Crackers**

## 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

- **Chili Chicken**  
*Crispy chicken pieces tossed with peppers, onions, and garlic in a sweet chili sauce*
- **Beef and Ale Ragout**  
*A hearty beef stew with honey brown ale and root vegetables*

## Century Hospitality

Fresh, Fun, Chic & Unique – the Century Hospitality Group loves what they do, and it shows! The award winning restaurants are staffed with enthusiastic, energetic, hardworking professionals with the sole goal of offering warm, genuine hospitality. Century Hospitality Group includes your favourite restaurants, such as *deluxe Burger Bar*, *Century Room*, *The Parlour*, *Hundred*, *Century Grill*, *Lux*, and *MKT*.

### Festival Samples

- **Lobster Truffle Mac ‘N’ Cheese**
- **Chuck Flat Tacos**

## The Cheesecake Cafe

The Cheesecake Cafe is a local, Alberta-based restaurant serving great food, drinks, and especially great baked goods for 25 years. The Cheesecake Cafe believes that freshness, quality ingredients and attention to detail in food preparation makes a difference – we couldn't agree more!

### Festival Samples

- **Rolo Cheesecake**  
*Dark chocolate cheesecake topped with chocolate ganache and caramel*
- **Creole Mussels**  
*Prince Edward Island mussels steamed in a creamy Creole sauce, served with focaccia for dipping*
- **Champagne Chicken**  
*Chicken breast lightly breaded and browned with green onion, bacon, wild mushrooms and champagne in garlic cream sauce served over mashed potatoes*

## **COBS Bread**

COBS Bread was launched in 2003 and has since grown to over 70 bakeries across three Canadian provinces. Every day, in every bakery, COBS Bread bakers create a range of traditional and gourmet breads from scratch and fresh daily on the premises. At the end of every business day, the bakery donates 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**

- **Assorted Scones (Vegetarian)**  
*Raspberry white chocolate, cinnamon, apple butterscotch & banana chocolate chip*
- **Artisan Grilled Cheese (Vegetarian)**  
*Grilled cheese on herb and garlic bread*

## **Cococo Chocolatiers, the Chocolaterie Bernard Callebaut Company<sup>®</sup>**

At Cococo Chocolatiers, the Chocolaterie Bernard Callebaut Company<sup>®</sup>, chocolates are made with passion, using only the best raw chocolate, the finest natural ingredients, and no artificial preservatives – ever. Cococo Chocolatiers “classics” are the chocolates you know and love, and the new offerings combine unique flavours and textures to create a modern taste experience.

### **Festival Samples**

- **Handcrafted Chocolates Sampler Plate (Vegetarian, Vegan Options, Celiac Options & Lactose-Free Options)**

## **CRAFT Beer Market**

CRAFT Beer Market is a premium casual restaurant that serves fresh, local food made in house. Whatever your flavour of beer, Craft has an impressive menu ranging from classic lagers to local craft breweries. The welcoming atmosphere, classic music and friendly staff make it the perfect place for lunch meetings, having a drink at happy hour or celebrating special occasions with friends. CRAFT Beer Market: where everything is on tap!

### **Festival Samples**

- **Baja Fish Tacos (Gluten Free)**  
*Grilled baja, cabbage, pico de gallo and CRAFT signature hot sauce*
- **Cheese Infused Pretzel Bites**  
*House-made pretzel bun stuffed with aged cheddar and served with Brassica mustard and roasted garlic aioli*
- **S'more Bombs**  
*Toasted house made marshmallow and graham crackers coated with dark chocolate*

## **Dairy Farmers of Canada**

Dairy Farmers of Canada promote fine cheeses made from 100% Canadian Milk. The 100% Canadian Milk symbol is a seal of origin that guarantees dairy products are made from 100% Canadian cow's milk of cow's milk ingredients. Look for the symbol when you're picking up milk products at your local grocery store.

### **Festival Samples**

- **Variety of Canadian Cheeses**

## **The Druid Irish Pub**

The Druid Irish Pub offers a unique atmosphere that exudes the natural warmth and good-hearted ambiance of the Irish. Choose from 24 beers on tap, and a menu that highlights the comfort of classic pub fare and the richness of Irish favourites. Check out the weekly lineup comprising of live music, stand-up comedy, and karaoke, along with a weekend DJ who never fails to pack the dance floor.

### **Festival Samples**

- **Druid Crisps**  
*Hand sliced Kennebec Potato Crisps cooked to golden brown and seasoned with your favourite flavour. Choose from ketchup, dill or salt & vinegar. Add Beer Cheese Dip to your crisps.*
- **Sheppards' Pie Stuffed Mini Yorkies**
- **Bite Sized Ploughman's Platters**

## **Earls Kitchen + Bar**

Earls Kitchen + Bar is a premium casual restaurant that delivers irresistible food and engaging experiences. With 65 locations across the US and Canada, each is uniquely and beautifully designed, with a kitchen that cooks fresh and from scratch. Earls works with local suppliers as much as possible, offering a selection of menu items unique to specific regions. The menu features a variety of pastas, seafood, chicken, steaks, artisan sandwiches alongside a great selection of wine, handcrafted cocktails and craft beers.

### **Festival Samples**

- **Roasted Portobellini and Marinated Pepper Sandwich**  
*Roasted portobellini mushrooms sliced in between house baked sourdough bread with roasted marinated red peppers, aged white cheddar and roasted garlic and artichoke aioli*
- **Tuna Cheddar Melt**  
*Warm grilled sandwich on sourdough bread with a filling of flavoured tuna mixture, dill pickle and aged white cheddar cheese*
- **Sourdough French Toast**  
*Topped with Chantilly cream, raspberry puree, fresh strawberries and maple syrup*
- **Cinnamon Bun**  
*Topped with cream cheese icing, rolled in cinnamon butter and raisins*

## **Fiesta Olives**

Fiesta Olives is an Edmonton-based family business committed to bringing natural Peruvian olives to Canada. Gourmet olives, as well as whole and stuffed olives, are prepared and available at the Downtown Farmer's Market, as well as various other stores in Edmonton and Calgary.

### **Festival Samples**

- **Fiesta Mix**  
*A blend of different types of natural black and green olives*
- **Garlic & Almond Green Olives**  
*Stuffed with pickled garlic and roasted almonds*
- **Spicy Latina**  
*Green olives stuffed with 100% natural jalapeno hot pepper in a citrus flavoured dressing*
- **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 prides itself on being Edmonton's first gourmet cupcake shop. Fuss knows that when your business prides solely on one product, you have to "knock it out of the park"! That's why these cupcakes are baked with cocoa from Belgium, vanilla from Madagascar, and other quality ingredients. Fuss Cupcakes – Celebrating Life, One Cupcake at a Time!

### **Festival Samples**

- **Mini Cupcakes (Nut Free)**
- **Truffles (Gluten Free & Nut Free)**
- **Whoopie Pies (Nut Free)**

## **The Hat Resto Pub**

The Hat Resto Pub has been serving Jasper Avenue in downtown Edmonton for over 100 years! With a 55-foot long bar, everyone is welcome to this up-beat, off-beat resto pub. Enjoy beers on tap, The Hat's Martinis, and an extensive scotch and drinks list. The Hat Resto Pub also prides itself on great food, generous portions and the best service in Edmonton.

### **Festival Samples**

- **Beef Chili (Gluten Free)**
- **Artichoke Spinach Dip**

## **Homefire Bar & Grill**

Homefire Bar & Grill offers contemporary Canadian fire-roasted cooking in a cozy setting with rich colours and 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**

- **Bison Tortellini**
- **Pulled Bison Brisket on Bannock Slider**
- **Wild Blueberry Tart**

## **Japonais Bistro**

Japonais (pronounced: za.po.ne) focuses on a modern Japanese menu with a touch of North American influence. Japonais strives to match the dining experience to fit the lifestyle and feel of Edmonton, with high-energy, lively music, and an aesthetically contemporary environment.

### **Festival Samples**

- **Jalapeno Yellow Tail**  
*Seared yellow tail with cilantro and jalapeno*
- **TNT**  
*Crab and avocado roll with shrimp tempura*
- **Garlic Ebi Shooter**  
*Grilled garlic shrimp, mango and soy bean paper*
- **Sushi Tortilla**  
*Tuna, arugula, red onion, avocado, wasabi, and mayo on a crispy honey tortilla*

## **Julio's Barrio Mexican Restaurant**

Julio's Barrio Mexican Restaurant has been delivering the sounds, flavours and atmosphere of Mexico to Whyte Ave for 20 years. Great food, fun cocktails and the city's best tequila selection - it's as if there is a little piece of Mexico right here in Edmonton, just for you and your family.

### **Festival Samples**

- **Chicken Taco**  
*Sautéed yellow onions, bacon, red and green peppers, served on a flour tortilla*
- **Shrimp Taco**  
*Flour tortillas with seasoned Cajun shrimp, crisp cabbage, pico de gallo and avocado aioli*

## **The Keg Steakhouse & Bar**

Quality has been a cornerstone for The Keg's success since the first Keg Steakhouse was established in 1971. From the perfectly aged steaks to slow-roasted prime rib, crisp salads and refreshing cocktails, The Keg is focused on providing exceptional quality for guests to enjoy. Guests know that when it comes to a great steak dinner, The Keg experience cannot be beat. With more than 100 locations, you are invited to enjoy delicious food, attentive service and comfortable atmosphere across North America.

### **Festival Samples**

- **Baked Goat Cheese**  
*Warm goat cheese coated in crushed almonds with tomato basil salsa*
- **Prime Rib Sliders**  
*Shaved fresh off the roast, with a horseradish Dijon sauce*
- **Shrimp Cocktail**  
*Chilled Black Tiger shrimp with a zesty martini cocktail sauce*

## **The Mercer Tavern**

Mercer Tavern offers a unique pub-style experience. Authentic, casual cuisine is the focus, using fresh and locally sourced ingredients. Even the building is unique: the tavern is set against the striking original features of a 1911 warehouse building. The Mercer Tavern provides an unparalleled atmosphere and the perfect backdrop to any occasion.

### **Festival Samples**

- **Classic Reuben Sandwich**  
*Beer braised AAA beef brisket, local marble rye, emmenthal Swiss, Russian red sauce and crisp sauerkraut*
- **Creamy Potato Leek Soup**  
*Creamy potato leek soup, topped with crisp leeks and olive oil*
- **Chocolate Dipped Cookies with Dipped Toppings**  
*Fresh baked chocolate chip cookies, dipped in milk chocolate and coated with a topping of your choice*

## **The Melting Pot**

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

### **Festival Samples**

- **Cheese Fondue with Bread**
- **Chocolate Fondue with Strawberries, Brownies, Marshmallows**

## **NaanOLicious: The Fusion Bar**

NaanOLicious promises to fulfill the demand for a healthier, yet delicious approach to Indian food. The menu boasts of hits like Butter Chicken Panaani, an Italian-Indian fusion of paninis and traditional butter chicken. NaanOLicious is a fresh new addition to the Whyte Ave culinary scene in Edmonton.

### **Festival Samples**

- **Coconut Biryani**
- **Cinnamon Naan**
- **Chaat Pappri**

## **Noorish Conscious Eatery**

Noorish Conscious Eatery features a menu with organic, raw, vegan and gluten-free options bursting with flavour and nutrition. While you're there, you can also visit the Noorish Interactive Teaching Kitchen, Elixir Bar, and the Noorish Yoga, Meditation and Events Studio. Each aspect of Noorish is designed to stimulate the senses, inspire the mind & awaken the spirit.

### **Festival Samples**

- **Laughing Buddha Belly Bowl**  
*Rich green coconut curry with seasonal vegetables, basil, toasted almonds, cilantro and lime on a bed of quinoa*
- **Vietnamese Sub Bites**  
*Served on a flat bread, with carrots, cucumbers, cilantro and vegan mayonnaise*

## **On The Rocks**

On The Rocks is Edmonton's liveliest pub experience. Located on downtown Edmonton's west side, On the Rocks is open daily at 11am 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**

- **Sirloin Sliders**  
*Choice mini sirloin burger cooked to perfection and served on a petite bun with Montreal Steak Spice aioli*
- **Green Onion Cakes**  
*A classic served Rock and Roll style, with sweet chili sauce*
- **Steak Bites**  
*Tender bites of AAA Alberta beef, pan seared and served with our signature Montreal Steak Spice aioli for dipping*

## **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. These high quality chocolates are made with mostly organic products and without the use of any artificial flavourings, extracts or preservatives.

### **Festival Samples**

- **La Mer (Gluten Free)**  
*Milk chocolate caramel with Normandy sea salt*
- **Raspberry (Gluten Free, Organic)**  
*White chocolate with raspberry*
- **D'Oree (Gluten Free)**  
*Ganache with semi-sweet chocolate*

## **Red Piano Bistro & Dueling Piano Bar**

Located in the West Edmonton Mall, The Red Piano is a high-end, casual restaurant featuring fresh, chef-inspired meals and world-class entertainers performing a dueling piano show. From the moment you walk in and witness the signature red baby grand pianos, you will know exactly what it means to "paint the town red".

### **Festival Samples**

- **Bison Gyoza**  
*Pan-fried Alberta bison stuffed dumpling with scallions, garlic, ginger, and a honey chilli mayo and sweet soy sauce*
- **Smoked Salmon Devilled Eggs (Gluten Free)**  
*Devilled eggs with smoked salmon and micro greens*
- **Cookies 'N' Cream Cheesecake**  
*Oreo cheesecake covered in a Captain Crunch crust, with whipped cream and fresh berries*

## **Ramada Edmonton Hotel & Conference Centre**

Botanica Restaurant at the Ramada Edmonton Hotel & Conference Centre uses food and wine to celebrate the community and distinct sense of Canadian pride. Botanica provides exquisite cuisine, served in a casually sophisticated environment with exceptional service.

### **Festival Samples**

- **Moroccan Spiced Lamb Burgers**  
*Lamb mince patties enhanced with Moroccan spices, served with havissa aioli, fresh water cress and chimichurri sauce*
- **Thai Green Curry Chicken**  
*Julienne chicken thigh, marinated with Thai spices and cooked in green curry sauce. Served over glass noodles*
- **Rum Soaked Angel Cake**  
*Rum soaked gateau with fresh strawberries, topped with coconut foam*
- **Assorted Creme Brulee**  
*Assorted flavours of egg custard, baked and topped with burnt sugar*

## **Sabor Divino**

Located in the Boardwalk Building in the heart of Downtown Edmonton, Sabor Divino's menu and decor offers the experience of elegant European tradition with a modern flare. Sabor Divino works to provide customers with their most exquisite fine dining experience, and one that will be remembered for a long time to come.

### **Festival Samples**

- **Lamb Empanadas**  
*Rolled dough stuffed with braised lamb*
- **Beef Empanadas**  
*Rolled dough stuffed with ground beef tenderloin*
- **Piri Piri Prawns**  
*Grilled prawns marinated with a red pimento spice*
- **Chocolate Cayenne Mousse**  
*Chocolate mousse with a hint of cayenne pepper*

## **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**

- **Smoked Chicken Thighs**
- **Beef Brisket Sundae**
- **Bourbon Bread Pudding**

## **Summer Fresh Salads**

Summer Fresh Salads offers flavourful, healthy and nutritious gourmet dips, appetizers, salads and chef prepared foods for a busy lifestyle. As a leading North American supplier of prepared foods for the retail and food service sectors, Summer Fresh offers a full range of over one thousand product recipes in addition to private label food products.

### **Festival Samples**

- **Dips & Hummus**
- **Salads**
- **Mousse Desserts**

## **Sunshine Mountain Lodge**

Nestled high in the majestic Canadian Rockies at world renowned Sunshine Village Ski and Snowboard Resort, the Sunshine Mountain Lodge provides Banff National Park's only ski-in, ski-out accommodation. Located in the heart of the village, the resort provides upscale amenities and gondola only access to an intimate alpine experience, boasting 360-degree panoramic views.

### **Festival Samples**

- **Assorted Dessert Cakes**

## Sunterra Market

Sunterra has seven markets in Calgary, including the flagship market at Keynote on 12th Avenue SE. For gatherings big or small, the Sunterra catering team offers expertly crafted dishes with personalized service. They can help you choose a menu that fits your theme, budget and palate. Sunterra brings more than fresh food to the table...it brings fresh ideas too!

### Festival Samples

- **Nasi Goreng**  
*Indonesian rice seasoned with kecap manis and mango chutney, served with spicy caramel pork, vegetables and cashew nuts*
- **Chipotle Beef Brisket**  
*Slow-roasted beef brisket with pineapple mango salsa and bourbon peppercorn sauce served on a fresh baguette*
- **Sweet and Savoury Handcrafted Crepes**  
*Savoury crepe with smoked salmon, Canadian double cream brie and grainy Dijon sauce  
Sweet crepe with fresh strawberries, bananas and Cocoa Belgian chocolate*
- **Cheese**  
*Including Britannia Cheddar, Canadian double cream brie, Cambozola, Chevre Noir, Queso fresco, cave-aged Gruyere, Old Amsterdam, and classic cheese fondue*
- **Dessert**  
*Belgian chocolate fountain with brandied strawberries and bananas, and Parisian macarons*

## Three Amigos Authentic Mexican Restaurant

Hola! Como estas! Three Amigos Authentic Mexican Restaurant strives to serve the most authentic Mexican cuisine in Edmonton. Enjoy fresh, made from scratch, family recipes in a festive atmosphere.

### Festival Samples

- **Tacos de Carnitas (Gluten Free)**  
*Slow roasted pork shoulder with mixed chillies, garlic and Oosxx beer*
- **Tequila Lime Chicken Tacos (Gluten Free)**  
*Chicken breast marinated in tequila and squeezed citrus juice mixed with garlic; served in a handmade soft corn tortilla*
- **Churros with Caramel**  
*Deep fried with cinnamon, sugar and caramel*

## The Underground Tap & Grill

The Underground Tap & Grill focuses on uniting people with excellent food and great beer. The Underground approaches beer and food with the same theory – fresh, local and unique. The menus are a reflection of a love for craft beer and a passion for pairing it with food. Cheers!

### Festival Samples

- **Smoked Duck Salad (Gluten Free)**  
*House cured smoked duck, spring mix, arugula, marinated strawberries, radish, cherry tomatoes, almonds with a mustard vinaigrette*
- **Portobello Sliders (Vegan)**  
*Marinated Portobello mushrooms, grilled red onions, tomatoes, cucumber, hummus and spinach in a mini whole wheat bun*
- **BLT Soup**  
*A cream base soup with bacon, topped with fresh tomatoes and lettuce*

## Yellowhead Brewery Company

Located in the heart of downtown Edmonton, Yellowhead Brewery produces one of Alberta's finest micro-brewed beers, Yellowhead Premium Lager. The brewery now features a Tasting Room, offering patrons the chance to relax with delicious food, a variety of beverages, and, of course, beer. The Yellowhead Brewery is open Monday to Friday at 11am.

### Festival Samples

- **Classic Bavarian Bratwurst**  
*Homemade with local pork from Irvings Farm; served on a dark rye bun with diced tomatoes, onions, sauerkraut, mustard and mayo*
- **Alberta Elk Bratwurst**  
*Handmade bratwurst served with a beef and wild mushroom demi glaze*
- **Cold German Bacon Potato Salad**  
*Fresh dill, parsley bacon and mustard dressing*

## Westin Edmonton

Located inside the Westin Edmonton, Share is a modern and innovative restaurant. Specializing in the art of tableside service with a SuperFoods infused menu, locally sourced ingredients and produce celebrate the best Alberta has to offer. It's the perfect choice for any occasion, as the food is intended to be shared with friends and family.

### Festival Samples

- **Chorizo and Applewood Smoked Cheddar Lollypop Sandwich**
- **Mediterranean Grilled Vegetable and Herbed Cheese Lollypop Sandwich (Vegetarian)**  
*Balsamic marinated grilled vegetables, spread on a bed of herb cheese, served warm on lollypop sticks*
- **Curried Duck Croquettes with Chipotle Aioli**