2014 Edmonton Grand Tasting Hall
Participating Restaurants & Samples
Please note: Samples and restaurants are subject to change without notification.

BLVD Kitchen & Bar
Located on Jasper Avenue, in the heart of downtown Edmonton, BLVD Kitchen & Bar is a modern cuisine eatery and lounge that features an upscale gourmet menu, handcrafted cocktails and both live and electronic music. Stop by to enjoy its unique atmosphere and see what all the buzz is about! #yourblvdyeg

Festival Samples
- Olives
- Shrimp a la Plancha
- Dulce de Leche
  On puff pastry served with vanilla ice cream

Cactus Club Café
Cactus Club Café is Canada’s leading casual fine dining restaurant featuring food created by Chef Rob Feenie, the only Canadian chef to win Iron Chef America. With 25 locations and growing, Cactus Club will soon be a fixture on Stephen Ave in Calgary, as well as Kelowna Waterfront, Saskatoon and downtown Toronto.

Festival Samples
- Butternut Squash & Prawn Ravioli
  With truffle beurre blanc, amaretti, pine nuts, crispy sage and a white wine sautéed jumbo prawn
- Salmon & Prawn Ceviche
  Ocean Wise Lois Lake Steelhead with sustainably harvested prawns, red onions, Thai basil, mint, cilantro and nouc cham
- Peanut Butter Crunch Bar
  With Tahitian vanilla ice cream, caramel sauce and crunchy chocolate pearls
- Braised Short Rib
  Beef short rib in a pineapple ginger glaze with mashed potatoes, snap peas and chili sauce

Century Casino Edmonton
Century Casino is home to three fabulous restaurants. Enjoy breakfast and lunch at the One-31 Restaurant situated in 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 at Century Casino is the Noodle Bar, which features Asian-inspired dishes.

Festival Samples
- Beef Tenderloin Medallions
  Served with a blackberry moonshine reduction
- BBQ Pork Sliders
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 the difference!

Festival Samples
- **Creole Mussels**
  *PEI mussels steamed in a creamy Creole sauce and served with focaccia for dipping*
- **Jambalaya**
  *Plump prawns, tender chicken and zesty chorizo sausage in a spicy tomato sauce served over steamed rice*
- **Gluten-free Cheesecake**
  *Gluten-free original cheesecake topped with chocolate or raspberry coulis*

Chocolaterie Bernard Callebaut
At Chocolaterie Bernard Callebaut, chocolates are made with passion, using only the best raw chocolate, the finest natural ingredients, and no artificial preservatives – ever. “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 Chocolate Sampler Plate**

COBS Bread
COBS bread stands behind its promise to bring you the freshest, highest-quality breads and baked goods daily. COBS Bread bakers create a range of traditional and gourmet breads and treats from scratch, baked fresh daily. At the end of every business day, the bakery donates remaining product to local charities. Their skilled bakers use time-honoured baking methods and carefully added ingredients to create fresh and tasty breads. Feel good about indulging in COBS Bread - traditional breads contain no added preservatives, colouring, sugar or dairy.

Festival Samples
- **Assorted Scones**
  *Raspberry and white chocolate, cinnamon, apple butterscotch & banana chocolate chip*
- **Artisan Grilled Cheese**
  *Grilled cheese on fresh white or herb & garlic bread*

CRAFT Beer Market
CRAFT Beer Market is a premium casual restaurant with a focus on fresh, local food. All of its menu items are handcrafted in-house on a daily basis using sustainable and locally sourced ingredients whenever possible. Oh! Did we mention they have over 100 beers on tap?!

Festival Samples
- **CRAFT Signature Sticky Ribs**
  *Baby back ribs tossed in a black garlic and miso BBQ sauce*
- **CRAFT Mac ‘N’ Cheese**
  *A blend of cheddar, Gouda, mozzarella and fontina cheeses*
CURED Wine Bar
CURED Wine Bar is where rustic Prairie meets West Coast Casual. A local wine bar by description, CURED Wine Bar features a selection of charcuterie comprised of in-house, local, and international cured meats and cheeses and other delicious small plates.

Festival Samples
- **Fenugreek Lamb**
  Tender, boneless lamb in a fenugreek cream sauce
- **Chorizo and Brussels Sprouts**
  Cured chorizo sautéed with caramelized onions and Brussels sprouts, finished with a balsamic vinegar reduction glaze
- **Cheese Plate Sampler**

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 or 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 comprised of live music, stand-up comedy and karaoke, along with a weekend DJ who never fails to pack the dance floor.

Festival Samples
- **Ceviche Cones**
- **Apple Butter Shredded Pork**
- **Irish Potato Crisps**

Earls Kitchen + Bar
Earls Kitchen + Bar is a premium casual restaurant that delivers irresistible food and engaging experiences. With 65 locations across the United States and Canada, each is uniquely and beautifully designed, with a kitchen that cooks fresh from-scratch dishes. 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
- **Tuna Tostada**
  Chili rubbed poached tuna served on a fried corn tortilla, topped with avocado, radish, watercress, jicama, pickled fresno chili’s and a cilantro aioli
- **Reuben Sandwich**
  Expertly sliced Montreal smoked meat, fresh sauerkraut, house-made 1000 island dressing, Swiss cheese and fresh sourdough bread
- **Chocolate Hazelnut Bar**
  Hazelnut milk chocolate and dark chocolate bar served with blueberry compote
Fresh is Best Salsa & Co.
Fresh is Best is a BC company that produces fresh, all-natural salsa and tri-colored fresh tortilla chips. Fresh is Best Salsa & Co. selling tasty and fresh products at select grocery outlets throughout Alberta.

Festival Samples
- **Fresh Salsa**
  *Mild, medium, hot and extra hot varieties*
- **Fresh Guacamole**
- **Garlic & Spinach Dip**
- **Habanero Hot Sauce**

Fuss Cupcakes
Fuss Cupcakes prides itself on being Edmonton’s first gourmet cupcake shop. Fuss knows that when your business relies solely on one product, you have to “knock it out of the park”! That’s why their cupcakes are baked with cocoa from Belgium, vanilla from Madagascar and other quality ingredients. Now with over 50 flavours to choose from! Fuss Cupcakes – Celebrating Life, One Cupcake at a Time!

Festival Samples
- **Mini Cupcakes**
- **Cookies**
  *Chocolate chip and red velvet cookies*
- **Handmade Chocolate Truffles**
  *Salted caramel, mocha and chocolate raspberry*

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 drink list. The Hat Resto Pub also prides itself on great food, generous portions and the best service in Edmonton.

Festival Samples
- **Wild Mushroom Bruschetta**
  *Wild mushrooms sautéed in butter with truffle oil and parsley served on a toasted crostini*
- **Homemade Spinach Dip**
Japonais Bistro
Japonais (pronounced: za.po.ne) focuses on a modern Japanese menu with a touch of North American influences. 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
- **TNT**
  *Crab and avocado roll with shrimp tempura*
- **Tuna Nacho**
  *Fresh tuna and avocado marinated in spicy sesame sauce on wonton chips with fiery mayo and jalapeno*
- **Jalapeno Yellowtail Carpaccio**
  *Seared yellowtail with yuzu cogho, cilantro, jalapeno and fish egg in ponzu sauce*
- **Wild Salmon Carpaccio**
  *Wild sockeye salmon with wasabi mayo, garlic chips, red onion, arugula in ponzu sauce*

Kelly's Pub
Whether you want to enjoy a great pint, cocktail, glass of wine, specialty coffee or tempt your taste buds with a delicious meal, Kelly's Pub is the place to be! Located on trendy 104th Street in downtown Edmonton, it’s where friends meet, business deals can be made and sports will always be on every single television.

Festival Samples
- **Fish Taco**
  *Pan-fried haddock tossed with fresh mango salsa, topped with lettuce, served in soft taco shells*
- **Dirty Secret Sliders**
  *Peanut butter, aged cheddar, dill pickle*
- **Freckled Red Head Cocktail**
  *Fresh muddled raspberries and limes, cranberry juice, vodka and peach schnapps*
- **Cucumber Collins Cocktail**
  *Freshly squeezed lemons, gin and sugar*

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

Festival Samples
- **Cheese Fondue**
  *Served with bread*
- **Chocolate Fondue**
  *Served with strawberries, marshmallow or a brownie*
The Mercury Room
The Mercury Room, located in the heart of the North Corner of Edmonton is happy to be providing Edmontonians with a new concept inspired by their love of food, art and music. The Mercury Room takes great care when choosing what to feature on its menus. Whether it’s their in-house flavoured liquors, craft beer list, signature cocktails or delectable, locally-inspired vegan meals, every detail is meticulously chosen to better the customer experience. Most nights, The Mercury Room has a special evening planned, whether it’s a pop-up improv, live music or art show, it is a community drive space that promotes culture in the Edmonton area.

Festival Samples
- Pumpkin Pie Horn of Plenty
- Whiskey Poached Pearl Barley Risotto

NAIT- School of Hospitality and Culinary Arts
Students in NAIT’s renowned Culinary Arts program are introduced to the fundamental skills of cooking with an emphasis on safe food handling, sanitation and nutrition. These skills are enhanced by hands-on participation in advanced cooking practices including contemporary presentation, pastry art, and international cuisine and participating in events such as the Rocky Mountain Wine & Food Festival.

Festival Samples
- Berkshire Pork Side Ribs
  * House rubbed and hot smoked with a whiskey and maple glaze
- Alberta Bison Slider with Pepper Boursin
  * With a chimichurri aioli and crispy kale served on a bannock bun

Oliv Tasting Room
The Oliv Tasting Room will take you on a personal tasting experience with over 60 flavors of olive oils and balsamic vinegars. They will open your taste buds and senses to what food should taste like, and change the way you interact with it forever.

Festival Samples
- Extra Virgin Olive Oil
- Finely Aged Balsamic Vinegar

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

Festival Samples
- Steak Bites
- Warm Sweet Bacon Pretzel
- Artisan Grilled Cheese
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
- Assorted House Made Chocolates

Ramada Edmonton Hotel & Conference Centre
The Ramada Edmonton Hotel & Conference Centre uses food and wine to celebrate the community with a distinct sense of Canadian pride. Providing exquisite cuisine, served in a casual yet sophisticated environment with exceptional service, guests are will be left happy and well-fed.

Festival Samples
- Beef Bourguignon
  Alberta AAA beef in rich burgundy wine glaze, garnished with onions, carrots and mushrooms
- Lamb Burger
  Lamb mince patties with harissa aioli and arugula, topped with a chimichurri sauce
- Tropical Fruit and Coconut Verrine
  Tropical fruit melange topped with tapioca pearls and cooked in coconut milk
- Raspberry and Pistachio Tiramisu
  Fresh raspberries with mascarpone and amaretto soaked savoiardi

Red Piano Bistro & Dueling Piano Bar
Located in the West Edmonton Mall, The Red Piano is a premium casual dining 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 Tartare
  Chopped bison served with shallots, paprika and tortilla corn chips
- Crispy Duck Sliders
  Crispy duck confit in steamed buns with pickled vegetables and spicy aioli
- Black Forest Cheesecake

Sloppy Hoggs Roed Hus
Sloppy Hoggs Roed Hus is an upscale southern smokehouse featuring local meats and ingredients prepared passionately by their team of cooks. From their rubs to their barbeque sauces, Sloppy Hoggs take special pride in choosing the best ingredients and making food from scratch.

Festival Samples
- Brisket Sundae
- Jalapeno Bacon Mac ‘N’ Cheese
- Naked Ribs
- Chocolate Peanut Butter Bacon Cupcake
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 and private label food products.

Festival Samples
- Dips & Hummus
- Salads
- Mousse Desserts

Sunshine Village Ski & Snowboard Resort
Nestled high in the majestic Canadian Rockies at world renowned Sunshine Village Ski & Snowboard Resort, the Sunshine Mountain Lodge provides Banff National Park’s only ski-in, ski-out accommodations. 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
- Braised Beef Rib
  Served on focaccia bread with crumbled blue cheese and crispy onions
- Cream Cheese Brownie
  Served with fresh berries

Sunterra Market
With two locations serving Edmontononians, Sunterra Market provides exceptional value, exciting and fresh products, time-saving services and competitive prices. For gatherings big or small, the Sunterra’s 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
- Organic Sturgeon Caviar and Gravlax
  Canadian sturgeon caviar and Sgambaro’s Gravlax on buckwheat blinis with crème fraîche
- Gourmet Cheese and Charcuterie
  Queso flameado, Salt Spring Island Cheese Company Ruckles, Truffle Brie, Grana Padano with honeycomb, Saint Agur, Chevre Noir, BellaVitano, Manchego, cave aged Kaltbach Gruyere, Valbella Bundnerfleisch and Truffle Salami
- Chipotle Beef Brisket
  Served on potato bread with mango pineapple salsa
- Chicken Biryani
  Aromatic and spicy chicken with saffron basmati rice, kachumber, raita, mint and cilantro
- Crepes
  Sgambaro’s smoked salmon, Canadian double cream brie and a grainy Dijon sauce
- Parisian Macarons
  Flash frozen and dipped in hot chocoa Belgian chocolate
- Torrefazione Italia Gourmet Coffee
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
- Taco Cochinita Pibil  
  *Served with rice*
- Tequila Lime Tacos  
  *Served with rice*
- Taco Suadero  
  *Served with rice*
- Tequila Ice Cream
- Sangria Ice Cream

The Underground Tap & Grill
The Underground Tap & Grill focuses on uniting people with excellent food and great beers on tap. The Underground approaches beer and food with the same winning theory that it must be fresh, regional and unique. Their menus are a reflection of a love for craft beer and a passion for pairing it with amazing food. Cheers!

Festival Samples
- Portobello Mushroom Slider
- Asian Pulled Pork Slider
- Smoked Duck Salad

USA Pears
Fresh, sweet and juicy USA Pears are a Pear-fect choice as a snack or as part of any course, of any meal of the day. Visit our booth for recipes; ripening tips and other delicious insPEARations.

Festival Samples
- Fresh Sliced USA Pears

Westin Edmonton
Chef Ryan O’Flynn and his team of chefs provide guests and visitors at the Westin Hotel with a meaningful dining experience by creating innovative, rustic meals that feature fresh, local ingredients.

Festival Samples
- Smoked salmon bruchetta with cream cheese and herb provincial
- Brie drizzled with truffle oil and topped with apple compote

Zaika Indian Bistro Bar
Zaika opened in September 2009, introducing a contemporary Indian bistro to a growing Edmonton neighbourhood. With a funky, sleek interior, Zaika is welcoming for those seeking a fresh Indian dining experience.

Festival Samples
- Mango Chicken
Boneless chicken, simmered in a tangy mango curry

**Beef Kebab**
*Minced beef flavoured with ginger and spices*