



2007 Menus

Calgary Region

Buzzards Restaurant & Bar, 140 - 10 AVE SW, Calgary, 403-264-6959

Contemporary cowboy cuisine

Starters

🍴 Tomato salad

- ♦ *Locally growing vine-ripened tomatoes. Simply salt and peppered and drizzled with an orange basil aioli.*

🍴 Beef jerky

- ♦ *House made served with a side cowboy salad.*

Entrées

🍴 Bison fondue

- ♦ *Tenderloin medallions of bison pan seared. Served with corn bread and a blue cheese cream sauce.*

🍴 Alberta pork chop

- ♦ *Double cut pork chop cooked to your liking. Served with mashed potatoes and vegetables. Finished with a red beet and horseradish relish.*

🍴 Local leg of lamb

- ♦ *Innisfail raised lamb slow smoked and finished with a mint sherry jus. Served with mashed potatoes and vegetables.*

Dessert

🍴 Field berry trifle

- ♦ *Angel food cake marinated with Alberta berries and topped with cotton candy whip cream.*
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Calgary Petroleum Club, 319 5 AVE SW, Calgary, 403-269-7981

Lunch Menu

Soup of the Day

🍴 Hog Wild Farms wild boar, roasted pepper & lentil soup

🍴 Crisped shallots

Small plates

🍴 Sunworks Farm organic chicken & Morel Terrine

- ♦ *Served warm, on Hotchkiss greens with a brassica mustard vinaigrette*

🍴 Sturgeon Valley pork tenderloin cured with Chinook Honey

- ♦ *Squash risotto, sage flavoured Vital Green Farms cream*

🍴 A petite tender of Carmen Creek bison

- ♦ *charbroiled romaine hearts, spiced Highwood Crossing canola oil-herb vinaigrette*

🍴 Poplar Bluff potato & Fairwind Farms chevre tartlet

- ♦ *lemon-scented hotchkiss greens with shrimp*

🍴 Mini tacos of Sunworks Farm organic pulled duck confit

- ♦ *Saskatoon berry compote*



2007 Menus

Calgary Petroleum Club, Continued...

Gourmet Sandwiches (your choice of green salad, Poplar Bluff Farm fries, yam fries)

- ✦ *Winter's turkey, crabmeat & Sylvan Star gouda melt*
- ✦ *Charbroiled Spring Creek Ranch natural flat iron steak wild mushroom flat bread*
- ✦ *Bacon wrapped & club-made, Dirt Willy Game Bird Farm pheasant burger, tarragon aioli*

Middle Plates

- ✦ *Bourbon marinated Carmen Creek bison T-bone steak*
 - ♦ *Highwood Crossing Farms grain & maple fritter*
- ✦ *Alberta Sunworks Farms organic chicken, golden crisped "picnic" style,*
 - ♦ *Herb pan gravy, Vital Green Farms butter biscuits*
- ✦ *Slave Lake Pike, steamed*
 - ♦ *Ginger green onion chili broth, Udon noodles*
- ✦ *Charbroiled Alberta natural Black Angus new york steak*
 - ♦ *Sautéed mushrooms, garlic toast & seasoned Poplar Bluff Farm fries*
 - ♦ *Substitute sliced Hotchkiss tomatoes and cottage cheese for Poplar Bluff Farm fries*
- ✦ *Alberta Wild Game Cannelloni*
 - ♦ *Hunter cream sauce*

Sweet Ending Plates

- ✦ *Chocolate spiced zucchini cake,*
 - ♦ *Candied carrot ice cream*
- ✦ *Saskatoon berry crème brûlée*
 - ♦ *Highwood Crossing Farm canola seed brittle*
- ✦ *Rhubarb Tart,*
 - ♦ *Vital Greens Farms brown butter caramel sauce, served warm*

Catch Restaurant, 100 Stephen AVE SE, Calgary, 403-206-0000

Appetizer

- ✦ *Braised Alberta beef short rib pithivier roasted Poplar Bluff beet and Taber corn salad & Fairwinds goat cheese crème fraîche*

Entrée

- ✦ *Pan seared Sturgeon with local sweet chorizo "Ecailles" caramelized Poplar Bluff cipollini onion and broccoli rabe ragout, poached galimax tomatoes and Highwood Crossing first press canola oil*

Dessert

- ✦ *Local Alberta strawberry and apple streusel tart with buckwheat honey ice cream*
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2007 Menus

Essence at the Westin Calgary, 320 - 4 AVE SE, Calgary, 403-508-5165

Appetizer

- 🍴 Foothills Farms free range chicken consommé, Yuzu Diver scallop ravioli, pearl root vegetables

Entrées

- 🍴 Rocky Mountain trout, pickled ramp edamamme puree, broccolini, kanzuri pepper sauce
- 🍴 Cyprus Hills beef tenderloin, Sylvan Lake gouda mashed potato, Wolfberry Beef jus

Dessert

- 🍴 Green tea gelato, Saskatoon berry maki roll, wild black cherry sauce
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Exchange Lounge & Traders Grill at the Marriott Hotel, 110 - 9 AVE SE, Calgary, 403-231-4503

Appetizers

- 🍴 Balsamic bison carpaccio
 - ♦ mixed citrus and mint salad
- 🍴 Taber corn chowder
 - ♦ jalapeno/lime cream

Entrée

- 🍴 Open face short rib sandwich
 - ♦ homemade potato bread, fresh tomato and boconcini salad, "Traditional Ale" mustard
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Nectar Desserts, 1216c - 9 AVE SE, Calgary, 403-263-8486

- 🍴 Panna Cotta ~ White chocolate and buttermilk panna cotta with black currant jus and local strawberries {Fieldstone Raspberry Dessert Wine 2005}
 - 🍴 Give Thanks ~ Roasted sugar pumpkin blanc "cheesecake", spiced ginger wafer, wild cranberry compote, alfalfa honey ice cream {Fieldstone Black Cherry Dessert Wine 2005}
 - 🍴 One Perfect Cheese ~ Sylvan Star grizzly gouda, organic wild rice, rosemary and apple crisps, choke cherry compote, Chinook Bee Pollen {Fieldstone Saskatoon Dessert Wine 2005}
 - 🍴 Two Scoops ~ Hand-made ice cream or sorbet
 - 🍴 Biscotti ~ Four of our fresh baked cookies, perfect with Vin Santo!
 - 🍴 Tea cakes ~ A selection of four of our fresh baking
 - 🍴 Nectar Buzz ~ A double shot of espresso over Chinook honey ice cream ... no rest for the wicked!
 - 🍴 Chinook Honey iced tea
 - 🍴 Garden Mint Lemonade
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2007 Menus

North 51 Steakhouse at the Delta Calgary Airport, 2001 Airport RD NE

Delta Calgary Airport, Calgary, 403-250-2609

Appetizer

🍴 Broxburn vegetables vine ripened tomato, basil, and mozzarella terrine with Highwood Crossing cold pressed canola oil

Entrée

🍴 Driview Farms lamb rack with Fairwinds Farm goat cheese soufflé with Pearson's Berry Farm Saskatoon berry compote and Big Rock Brewery Black Amber scented demi-glace

Dessert

🍴 Bernard Callebaut chocolate & Roaming River Ranch black currant mousse cage with raspberry coulis

Rouge, 1240 - 8 AVE SE, Calgary, 403-531-2767

🍴 A special Dine Alberta menu is featured each day with varying items, depending on what's prime in our garden throughout the month of September.

The Coup Inc., 924B - 17 AVE SW, Calgary, 403-541-1041

🍴 Come in and enjoy our daily 'regional' specials. Featuring available local products

The Rimrock Dining Room at the Fairmont Palliser, 133 - 9 AVE SW, Calgary, 403-260-1219

🍴 Hotchkiss Heirloom tomato salad

🍴 Fairview Farms goat cheese curd, organic micro herbs, fleur de sel

🍴 Diamond Willow certified organic beef tenderloin

🍴 Grilled 6oz tournedos with Popular Bluff potato gratin

🍴 Natural veal Jus, horseradish creme fraiche, seasonal vegetables

🍴 Rimrock belle helene

🍴 Vanilla bean gelato pear

🍴 Warm pear and chocolate ganache
