



2007 Menus

Edmonton and Area Region

Blue Plate Diner, 10145 104 ST, Edmonton, 780- 429-0740

Bison & Red Bean Chili

- ♦ *A steaming bowl of spicy chili made with ground bison, kidney beans, tomatoes and bell peppers with roasted vegetable salad and a hunk of garlic toast.*

3 Bean Chili

- ♦ *A steaming bowl of spicy chili, blue plate style, with kidney, pinto & black beans, tomatoes and bell peppers and roasted vegetable salad and a hunk of garlic toast.*

~ Locally raised bison from the Pemmican Hill Bison Ranch in Pigeon Lake AB ~

Devine Wines recommends


2005 heartland shiraz (Langhorne Creek, Australia)

- ♦ *This rich black shiraz has hints of chocolate, pepper, menthol and tobacco leaf on the nose. On the palate the flavours of plums, blackcurrants and spice are perfectly balanced by fine, supple tannins.*


~ Devine Wines and Spirits ~

Botanica at the Delta Edmonton South Hotel, 4404 Gateway BLVD, Edmonton, 780-434-6415


Appetizer

-  *Potato, bacon and leek soup creamy blend of “The Little Potato Company” baby potatoes, Mayerthorpe “Hog Wild” boar bacon, and local dairy and produce make this soup memorable, finished with a parsley cream.*

Entrée


-  *Turkey scallopini with Saskatoon chutney pan-seared Ardrossan wild turkey breast, with Alberta Saskatoon chutney, saffron rice and local seasonal vegetables.*

Dessert


-  *Fresh raspberry pavlova fresh raspberries from “Roys Raspberries” delivered daily from Acheson nested on a bed of pastry cream and house made meringue shell.*
-

Café de Ville, 10137 - 124 ST, Edmonton, 780-488-9188

To Start

-  *Morinville Greenhouse fresh herb (Morinville) and red wine marinated, Archives Honey (Fallis) glazed ostrich tenderloin kebob, with peppers, mo-na foods crimini mushrooms (Edmonton) and onions, served with an Alberta rhubarb chutney.*

In Between

-  *Pine Terra Farm (Onoway) organic beef flank steak in a ginger, soy, fresh herb and merlot marinate, topped with a peanut sauce. Served with a coconut green curry rice and Greens, Eggs and Ham (Leduc) heritage vegetables.*

Finish

-  *Sao tome chocolate and Greens, Eggs and Ham (Leduc) Sour Evans Cherry and Morinville Greenhouse basil (Morinville) verrine.*
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2007 Menus

Café Europa at the Fantasyland Hotel, 17700 - 87 AVE, Edmonton, 780-444-3000

Appetizers

- ✦ *Prairie rolls*
 - ♦ *Wild rice crepes filled with confit of turkey nesting on fall greens and Saskatoon berry vinaigrette*
- ✦ *Spiced pumpkin bisque*
 - ♦ *Velvety smooth and rich bursting with sensational fall warmth*

Main Course

- ✦ *Wild boar chop*
 - ♦ *Whiskey marinated and grilled served on parsnip and viking potato mash with carved seasonal vegetables*
- ✦ *Ostrich fan*
 - ♦ *Slow roasted, napped in a lemon verbena scented hollandaise over rice pilaf, sautéed garlic spinach*

Café Europa at the Fantasyland Hotel, Continued...

Desserts

- ✦ *Sweet treat*
 - ♦ *Sweet lemon and apricot tart, burnt orange coulis and poached fruit compote*
 - ✦ *Apple crepe terrine*
 - ♦ *With caramelized beet and buckwheat honey relish*
-

Capitals at the Sutton Place Hotel Edmonton, 10235 - 101 ST, Edmonton, 780-441-3031

- ✦ *Sherry infused game consomee*
 - ✦ *Warm spinach salad with wild boar bacon, pear and caraway vinaigrette*
 - ✦ *Duck proscuitto with cambazola crisps and cranberry molasses*
 - ✦ *Red wine braised rabbit with sage and lemon gnocchi*
 - ✦ *Grilled milk fed pork chop with herb crushed potatoes and dijon cream*
 - ✦ *Ragout of bison and root vegetables with savoury onion pudding*
 - ✦ *Charbroiled AAA New York steak with rosemary roasted potatoes*
 - ✦ *Black angus medallions with morel mushrooms and madeira wine*
-

Fantasy Grill at the Fantasyland Hotel, 17700 - 87 AVE, Edmonton, 780-444-3000

To Start

- ✦ *Sweet carrot soup*
 - ♦ *Hints of nutmeg, candied leek ring and clover oil*

Appetizer

- ✦ *Wild rose salad*
 - ♦ *Wild rose petals, frisee, and endive mixed with wild blueberries and a champagne lavender cream*
 - ✦ *Bison Carpaccio*
 - ♦ *Black mission fig chutney surrounded by Alberta bison and merlot syrup*
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2007 Menus

Main Event

- ✦ *Elk supreme*
 - ♦ *Seared elk tenderloin with raspberry gelatin, wild rice tian and organic broccoli*
- ✦ *Rabbit loin*
 - ♦ *Braised with rutabaga ruby beets garlic and onions, served on a bed of butternut whipped potatoes*
- ✦ *Pan seared goose breast*
 - ♦ *Rolled with wild mushrooms and rosemary, pomegranate reduction and sweet potato ravioli*

Granite

- ✦ *Dandelion honey sorbet*

Dessert

- ✦ *Pumpkin Alaska*
 - ♦ *Baby pumpkin filled with vanilla bean ice cream and topped with toasted meringue*
-

Fresh Start Bistro & Bakery, 484 River Bend Square, 780-433-9623

Brunch

- ✦ *En sante wine roasted autumn fruits with Lola Canola honey sabayon and Lizzees Saskatoon berry scones*
- ✦ *BLT with double smoked bacon, heirloom tomatoes, arugula on toasted bagel*
- ✦ *Pine Terra farm's corned beef hash with Little Potato company's potatoes and sunny eggs*

Lunch

- ✦ *Alley Kat Amber Ale braised pork from First Nature Farms served with fresh corn bread*
- ✦ *Pemican Hill Bison burger with Lizzees Saskatoon berry chutney, locally smoked bacon and gouda cheese*
- ✦ *Traditional shepherd's pie made with slow cooked Pemican Hill bison and local pork and topped with creamy Taber corn and vegetables from Peas on Earth*
- ✦ *Texas BBQ brisket from Pine Terra farms served on a bun with coleslaw from Peas on Earth vegetables*

Dinner

- ✦ *Saturday nights will highlight other local producers in a special 3 course menu that changes weekly*
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Highlevel Diner, 10912 88 AVE NW, 780-433-1317

- ✦ *Daily Quiche*
 - ♦ *Come in to check out our feature quiche of the day made with Alberta eggs (Four whistle farm) and today's choice of local produce, meat and cheese*

Week 1; September 1st-7th

- ✦ *Lamb (Spruce Park Ranch) & Feta burger with Fresh Mint (Morinville Greenhouse) Aioli, lettuce, tomato, and red onion served on a Stone Ground Hamburger Bun (Bee Bell Bakery)*
- ✦ *Marinated Pork Tenderloin (Pembina Pork), with apple rhubarb (Greens, Eggs, and Ham) chutney, served with brown basmati rice (Grainworks) and local seasonal vegetables (Greens, Eggs, and Ham)*



2007 Menus

Week 2; September 8th-14th

- ✦ Portabella mushroom (Mo-na Foods) burger with Fresh Basil (Morinville Greenhouse) Aioli, fresh spinach, roasted red peppers, red onion, Parmesan cheese (The Cheese Factory) served on fresh Parmesan foccacia (Bee Bell Bakery)
- ✦ Turkey Breast Roast (Greens, Eggs, and Ham), served with real pan gravy, mashed red creamer potatoes (The Little Potato Company), and local seasonal vegetables (Greens, Eggs, and Ham)

Week 3; September 15th-21st

- ✦ Turkey, (Greens, Eggs, and Ham) Fresh Sage & Dried Cranberry burger with Swiss cheese (The Cheese Factory), lettuce and tomato served on a fresh onion bun (Bee Bell Bakery)
- ✦ McNally's (Big Rock) Irish Lamb (Full Course Strategies) Stew served with fresh Sourdough bread (Bee Bell Bakery)

Highlevel Diner, Continued...

Week 4; September 22nd-30th

- ✦ Bison (Full Course Strategies) burger with mushroom demi glaze, lettuce, tomato and Swiss cheese (The Cheese Factory), served on a Stone Ground Hamburger Bun (Bee Bell Bakery)
- ✦ Quinoa (Grainworks) stuffed portabella mushroom cap (Mo-na Foods) with Saskatoon berry basil reduction served with grilled polenta (Grainworks), and local seasonal vegetables (Greens, Eggs, and Ham)

Homefire Bar & Grill, 18210-100 AVE, 780-489-8086

Appetizers

- ✦ Wild Boar
 - ◆ Herb crusted wild boar tenderloin grilled medium rare, organic green and marinated lentils, Saskatoon berry vinaigrette
- ✦ Mushroom, Fennel & Lamb
 - ◆ Warmed portabella mushroom with roasted fennel and grilled lamb rack, drizzled with a rosemary & wild flower honey vinaigrette

Entrée

- ✦ Pine Terra Farm Organic Beef Roast
 - ◆ Hearty portion of slow braised chuck, garlic mashed potato and pan jus
- ✦ Bison Tenderloin
 - ◆ Alberta's own wrapped in wild boar bacon & grilled, served with whiskey apple & molasses jus & roast potato
- ✦ Rack of Boar
 - ◆ Wild boar rack crusted in grainy mustard with a rum raisin jus & roasted garlic mashed potato
 - ◆ All Entrées include a Chef's selection of vegetables

Dessert



2007 Menus

Rice Pudding

- ◆ *Rice pudding with wild rice. Infused with wild Saskatoon berries and raisins, finished with a cream anglais*

La Boheme Restaurant Bed & Breakfast, 6427 112 AVE, Edmonton, 780-474-5693

Soupe

Potage aux gourds

- ◆ *Farmers market butternut squash soup*

Salade

Salade de betteraves

- ◆ *Alberta beet salad with parsley, red onion, orange blossom water and olive oil*

Salade de méditerranéenne

- ◆ *Vine ripe tomatoes with chickpeas tossed with Alberta grown organic leaf lettuce served with a tomato herb vinaigrette*

La Boheme Restaurant Bed & Breakfast, Continued...

Trou Normand ~ Blackberry sorbet

Entrées

Pickerel amandine

- ◆ *Pickerel filet with a lemon zest butter-browned almonds*

Suprême de volaille aux chanterelles

- ◆ *Free range Alberta suprême de volaille stuffed with brie topped with a whiskey chanterelle sauce*

Entrecôte de bison aux bleuets

- ◆ *Wild game grilled Alberta bison striploin topped with a blueberry demi-glace*

Dessert

Apple strudel

Saskatoon berry crème brûlé

Lily Lake Village Resort, 57413 Lily Lake RD, Legal, 780-921-3441

Salad

Creamy mushroom salad

- ◆ *Alberta grown mushroom seasoned with sesame dressing*



2007 Menus

Seafood

- 🍴 Baked northern pike
 - ◆ Northern pike boiled and then seasoned and baked in a creamy sauce

Main Course

- 🍴 Wild boar grown at Lily Lake Resort and then cooked to perfection on our spit.
- 🍴 Creamy buffalo stroganoff made with our home grown buffalo
- 🍴 Orange duck zesty orange sauce ducks supplied by a local farm outside of Morinville
- 🍴 Carved chicken also supplied by the farm outside of Morinville

Dessert

- 🍴 Creamy Saskatoon berry made locally by Mackay's Cochrane Ice Cream
-

Louisiana Purchase, 10320 111 ST, Edmonton, 780-420-6779

- 🍴 Prairie mushroom soup with wild rice
 - 🍴 Mixed green, red dressing, slices of blackened flank steak
 - 🍴 Sour cherry & red wine braised bison short ribs. Served with grilled sun-dried tomato polenta
 - 🍴 West coast style Saskatoon berry cheesecake
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Madison's Grill at the Union Bank Inn, 10053 Jasper AVE, Edmonton, 780-401-2222

Lunch Menu

Appetizer

- 🍴 Pork Hock and Potato Chowder
 - ◆ From Pembina Farm Pork & Little Potato Co
- 🍴 Wild Boar Bacon Wrapped Black Furrow Farm Bison Riblet
 - ◆ Warm Grainworks organic lentil salad with foie gras vinaigrette

Entrée

- 🍴 Rolled Ardrossan Pheasant & Chive Crepes
 - ◆ Pheasant, caramelized onion & ricotta crepe, wild boar bacon-apple compote, cabernet-orange reduction
- 🍴 Black Furrow Farm Bison Rouladen
 - ◆ Canadian Whiskey macerated Saskatoon berries, Little Potato Co. rosti, steamed "Greens, Eggs & Ham" vegetables & carrot straw

Dinner Menu

Appetizers



2007 Menus

- ✦ *Wild Boar Bacon Wrapped Black Furrow Farm Bison Riblet*
 - ♦ *Warm Grainworks organic lentil salad with foie gras vinaigrette*
- ✦ *Rolled Ardrossan Pheasant & Chive Crepes*
 - ♦ *Pheasant, caramelized onion & ricotta crepe, wild boar bacon-apple compote, cabernet-orange reduction*

Entrée

- ✦ *Pembina Farm Pork and Pickerel Paella*
 - ♦ *Ham hock risotto, braised pork belly, lake pickerel, Gull Valley tomato salsa*
 - ✦ *Spring Creek Ranch Natural Beef – 3 Cuts*
 - ♦ *Grilled Striploin ~ Dry Cured Flank steak ~ Braised Oxtail ragout with Alberta forested mushrooms*
-

Multicultural Heritage Centre, 5411-51 ST, Stony Plain, 780-963-2777

Soup

- ✦ *Ukrainian Borscht*
 - ♦ *Made from fresh beets, potatoes, red cabbage, carrots, and celery supplied from our Parkland County Demonstration Farm. (Served only on Fridays)*

Entrée

- ✦ *Bison Chili*
 - ♦ *Ground fresh bison from the Kickin' Ash Bison Ranch, tomato sauce, peppers, celery, beans, herbs from our Parkland County Demonstration Farm. Served with garden salad and hot homemade Biscuit.*

Multicultural Heritage Centre, Continued...

- ✦ *Vegetarian Quiche*
 - ♦ *Fresh eggs, mild cheddar cheese, garden peppers, green onions, zucchini, Swiss chard, topped with tomatoes and fresh herbs supplied from our Parkland County Demonstration Farm.*
- ✦ *Ukrainian Combo*
 - ♦ *Perogies, cabbage rolls from Barb's Kitchen, Kobasa, garden salad and fresh vegetables. (Served only on Fridays)*
- ✦ *Bison Roast and Yorkshire Pudding*
 - ♦ *Lean, slow roasted outside Flat supplied by Kickin' Ash Bison Ranch. Seasoned with our special herbs and served with mashed potatoes, savory gravy, garden vegetables, and garden salad from our Parkland County Demonstration Farm. (Served only on Sundays)*

Dessert

- ✦ *Saskatoon and Rhubarb Pie*
 - ♦ *Double crusted made from our juicy Saskatoons and red rhubarb from our Parkland County Demonstration Farm. Served with ice cream or chipped cream*
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Red Ox Inn, 9420 – 91 ST, Edmonton, 780-465-5727



2007 Menus

- ✦ *Puree of Taber corn soup served with sweet potato, corn, and crab fritters.*
 - ✦ *Sauteed Prairie portabella mushrooms, grilled polenta, wilted local spinach, pomegranate vinaigrette*
 - ✦ *Slave Lake pickerel roulade with leek wrap and seafood mousse served with 4th St. Market succotash, crisp risotto cake and beet butter sauce.*
 - ✦ *Gruyere and apple stuffed local pork rack chop served with apple scented rice, balsamic fig sauce, heritage baby carrots, and crepe stuffed with chard, ricotta, and mustard greens.*
 - ✦ *Bread Pudding*
 - ✦ *Alberta saskatoon and white chocolate bread pudding served warm with creme anglaise and caramel sauce*
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Seasoned Solutions Loft Cooking School, 402-10249 104 ST, Edmonton, 780-437-0761

- ✦ *A Selection of Artisanal Cheeses*
 - ✦ *Three Onion Ricotta Tart*
 - ✦ *Beef Tenderloin with a Honey Mustard Glaze, Tomato au Gratin, Sautéed Lyonnaise Potatoes with Fresh Rosemary*
 - ✦ *Tart Tatin*
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The Butler Did It, 10130 - 105 ST, Edmonton, 780-455-5228

- ✦ *Locally smoked salmon on a wild rice cracker, with beet marmalade and radish shoots*
 - ✦ *Salad of organic spinach & rainbow chard, grilled wild boar sausage, rye whiskey and honey dressing*
 - ✦ *Shaved grilled duck with crabapple glaze on sweet corn and roasted garlic pudding*
 - ✦ *Broxburn Farm black currant sorbet*
 - ✦ *Grilled elk loin with cabernet glaze and morel mushroom cream, organic potato and jerusalem artichoke gratin*
 - ✦ *Saskatoon berry crumble martini, with vanilla bean ice cream*
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The Creperie, 111 – 10220 – 103 ST, Edmonton, 780-420-6656

- ✦ *Tomato gin soup*
 - ◆ *Tomato cream soup with fresh basil and gin and toasted buttered croutons*
 - ✦ *Wild northern pike*
 - ◆ *Braised in lemon butter and served with red beet sauce, creamy potatoes with spinach and carrots*
 - ✦ *Bison ribeye steak*
 - ◆ *Served with sautéed green onions, roasted red baby potatoes and farmers market vegetables*
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2007 Menus

- 🍴 *Wild blueberry tart*
 - ◆ *With whipped cream and toasted almonds*
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The Dish & The Runaway Spoon, 12417 Stony Plain RD, Edmonton, 780-488-6641

All our September specials will feature Alberta-grown products for our participation in Dine Alberta

Soup

- 🍴 *Potato and dill soup*
 - ◆ *Fresh baby potatoes (Green Eggs and Ham Family Farm), cream and dill*

Entrée

- 🍴 *Carbonara flatbread*
 - ◆ *Wild boar bacon (Hog Wild Farms) and fresh peas (Green Eggs and Ham Family Farm) with a garlic parmesan cream sauce. Served with garlic toast points.*
- 🍴 *Elk burger*
 - ◆ *House-made elk (Spirit River) burger, cranberry coulis, lettuce, tomato, cheddar, garlic mayo and red onion on a whole wheat kaiser (Bee Bell Bakery). Served with your choice of soup or honey greens.*
- 🍴 *Smoked duck quiche*
 - ◆ *With smoked duck sausage (Green Eggs and Ham Family Farm), swiss chard (Doef's Farm) and creamy brie. Served with your choice of soup or honey greens.*
- 🍴 *Fresh tomato and ricotta pasta*
 - ◆ *With heirloom tomatoes, baby zucchini, basil, red onions, roasted garlic and ricotta (Green Eggs and Ham Family Farm and Doef's Farm). Served with garlic toast points.*

The Dish & The Runaway Spoon, Continued...

- 🍴 *Stuffed Pork Chop*
 - ◆ *Apple, onion and thyme stuffed chops (Wild Game Consultants) served with onion relish (The Jam Lady) and garlic smashed potatoes.*

Dessert

- 🍴 *Berry Pavlova*
 - ◆ *With fresh berries (Lizzees Berry Farms) and Saskatoon honey (Lola Canola Honey)*

Wine

- ◆ *Mezzomondo Negromaro Salento – Italy - floral and plum flavours with a chocolate aroma*
 - ◆ *Lingfelder Riesling – Germany - dry with an apple finish*
-

The Sugarbowl, 10922 88 AVE NW, Edmonton, 780-433-8369

Tossed field greens

- 🍴 *Apples, chevre, G&T vinaigrette (Green Eggs and Ham)*

Entrée

- 🍴 *Pan-fried organic chicken thighs, caramelized onion reduction, seasonal vegetables (Four Whistle Farms)*
- 🍴 *Seared Greater Slave lake trout, crushed tomato cream, seasonal vegetables (Fin's seafood)*



2007 Menus

Desserts

free-range vanilla crème brûlée

Coarse fruit compote
