

ROCKY MOUNTAIN

WINE & FOOD FESTIVAL

2023 FOOD FEATURES



GA = Gluten Aware

DF = Dairy Free

V = Vegetarian

Vegan = Vegan

7 Summits Snacks #921

- Superfood Chocolate Bars
- Chocolate Energy Bars

Blowers & Grafton #629

- Lobster Rolls - Atlantic lobster mixed with mayo, lemon, fresh dill, slaw and topped with our house brown butter.
- *Mojito*
- *Tug Boats Cocktails*
- *Beast From the East Beer*

Brazen #614

- Smoked Striploin - Smoked Certified Angus Beef Striploin with caramelized onions and cherry juniper jus (DF)
- Seared Albacore on Toast - Seared Albacore Tuna with tomato Chutney and black garlic aioli (DF)

BretzelKing #831

- Fresh Baked Pretzels (V)

Brie & Banquet Wild Catering Co. #511

- Raclette Baguette - Melted alpine cheese on a fresh slice of French baguette.
- Bleu Fondue - Mini pretzel bun dipped in melted blue cheese fondue.
- Bag of Cheezies (V)
- Premium Cheese Flight - A selection of three cheeses perfectly paired with our wine offerings.

Brix + Barrel #818

- Tuna Tiradito - Sashimi Ahi with jalapeno citrus aioli, and green onion (GA) (DF)

Calgary Chocosweeats Factorie #213

- Indian Kulfi - White Chocolate (GA) (V)
- Barrel Smoked Whisky Salt - Dark Chocolate (GA) (V)
- Royal Rose Jam- White Chocolate (GA) (V)

Codo Agave Social House #401

- Chips & Guacamole (GA) (V) (Vegan)
- Tequila Lime Chicken Taco's (DF)
- Horchata Crème Brulee (GA)

Jam Goddess #630

- Jams and Jellies with crackers

Jordan Ridge Sauces #333

- Caesar Mocktails with Sweet Jalapeno BBQ Sauce
- Sweet BBQ Sauce and Maple Campfire sauce samples

Last Best Brewing & Distilling #329

- Bavarian Hot Dog - Alberta wagyu beef dog with beer mustard and sauerkraut (DF)
- Classic Hot Dog (DF)

Master Chocolat by Bernard #500

- La Mer Salted Caramels (GA)
- Chocolate Truffles
- Plus, Vegan Options will be available!

Mister M #112

- Glazed Pork Belly
- Tres Leches Cake

Ollia Macarons & Tea #128

- Mini Macaron Sweet Trio - Rocher, Raspberry & Salted Caramel (GA) (V)
- Mini Macaron Adventure Trio - Black Truffle Parmesan, Goat Cheese Apricot & Dark Chocolate with Pimet d'espelette (GA)
- Raspberry Champagne Open Faced Macaron - A macaron shell topped with creamy Marc de Champagne Raspberry Italian Buttercream, raspberry coulis, and a fresh raspberry

ONE18 EMPIRE #429

- Charred Pacific Octopus with potatoes bravas, guasacaca sauce, nduja emulsion and marinated heirloom tomato (GA)
- *Black Walnut Old Fashioned*
- *Cab Sauv Old Fashioned*

Pablo Cheese Tart Calgary #732

- Mini Cheese Tarts

Pampa Brazilian Steakhouse #413

- Braised Beef Brisket Sandwich (GA Option)
- A skewer of Pineapple sprinkled with cinnamon and sugar (GA) (DF) (V) (Vegan)
- *Passionfruit Citrus Caipirinha*

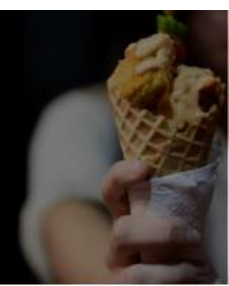
Pear Bureau Northwest #417

- Fresh Pears

ROCKY MOUNTAIN

WINE & FOOD FESTIVAL

2023 FOOD FEATURES



Jobey LIQUOR **SAFEWAY LIQUOR**

<p>Prairie Dog BBQ and Beer #604</p> <ul style="list-style-type: none"> • Sauced Pulled Pork (GA) (DF) • Pastrami Bites (GA) (DF) <p>Rangeland Bison/Canmore Pasta Co. #521</p> <ul style="list-style-type: none"> • Bison Ravioli • Bison Bites <p>Shoe & Canoe Public House #819</p> <ul style="list-style-type: none"> • Stout Brownie - With pretzels, marshmallows and roasted hazelnuts • Braised Bison Pasta - Linguini with a cream demi sauce, mushrooms & fresh cheese <p>Sunterra Market #320</p> <ul style="list-style-type: none"> • Gourmet Grilled Cheese - Fior di latte and Italian provolone cheeses melted on Sunterra artisan sourdough bread with a Parmigiano Reggiano crust • Pasta Carbonara - Sunterra Market-Made spaghetti chitarra carbonara with Soleterra d'Italia prosciutto • Charcuterie and Cheese • Pork Momo Dumplings - Momo filled with Sunterra farms pork and served with pickled chili chutney (DF) • Hot Carve Station - Pickled Chipotle Beef Brisket; Orange Mustard Glazed Ham; Chipotle Fennel Rubbed Baby Back Ribs • Sunterra Greenhouse Strawberry Desserts - Strawberry pistachio cake; Chocolate dipped strawberries 	<p>The Dorian Autograph Collection Hotels/ The Wilde on 27th #308</p> <ul style="list-style-type: none"> • Alberta Beef Short Rib - Maple glazed Alberta Beef short rib with carrot puree, and crispy organic roots (GA) • East Coast Oysters - With gin & tonic liquid nitrogen pearls (GA) (DF) • <i>Society's Elite – Earl Grey infused Tullamore whiskey, dry curacao cocktail</i> • <i>Portrait of Elegance – Gin, Lillet, lavender syrup, lemon juice</i> <p>The Inn on Officers Garden #525</p> <ul style="list-style-type: none"> • Officer's Beef Tournedos - Seared Alberta Beef Petite Tender Potato pave with a foie gras mousse, red wine sauce, and black truffle • Lobster & Crab Ravioli - Pan fried ravioli with saffron-brown butter and Parmesan Reggiano • Raspberry Espresso Gateaux - Espresso sponge cake with mission fig compote and raspberry mousse <p>The Mash #700</p> <ul style="list-style-type: none"> • Dill Pickle & Bacon Pizza Slice - Spent-grain crust, a garlic butter base with pickles and crispy bacon bits. Finished with a honey drizzle. • Four Cheese Pizza Slice - Spent-grain crust, Tomato sauce, mozzarella, aged white cheddar, parmesan, and goat cheese. Finished with a honey drizzle (V) <p>The Old School Cheesery Ltd #704</p> <ul style="list-style-type: none"> • Gourmet Cheddar Cheeses 	<p>The Popcorn Co. #131</p> <ul style="list-style-type: none"> • Gourmet Popcorn (GA) (DF) (V) (Vegan) • Freeze Dried Fruit & Candy (GA) (DF) (V) (Vegan) <p>VDG Salumi #530</p> <ul style="list-style-type: none"> • Charcuterie Skewers (GA) <p>VERANDA BEERHALL AND SPIRIT LOUNGE #518</p> <ul style="list-style-type: none"> • Beer Cheese Soup - Weekender West Coast IPA and cheese soup topped with bacon, brussel leaves and pumpkin seeds • Tuna Tataki - Togarashi seared albacore tuna with wonton chips, green onions, sunomono pickled and grapefruit gin ponzu <p>Vezorla #815</p> <ul style="list-style-type: none"> • Picual Extra Virgin Olive Oil • Craft Chocolate made with Extra Virgin Olive Oil <p>Village Brewery Taproom #720</p> <ul style="list-style-type: none"> • BBQ Brisket Burnt Ends • Mac and Cheese • Pulled Pork Sliders <p>YYC Food Trucks #900</p>
---	---	---

ROCKY MOUNTAIN

WINE & FOOD FESTIVAL

2023 FOOD FEATURES



**Food samples subject to change*