



IW&FS 2012
VANCOUVER
INTERNATIONAL
FESTIVAL



Culinary Crossroads...

SEPTEMBER 11-15 2012

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ORGANIZING
COMMITTEE
(FOC)**



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**IWFS 2012
VANCOUVER
INTERNATIONAL
FESTIVAL**



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VANCOUVER
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Culinary Crossroads...

WELCOME	3
PROGRAM AT A GLANCE	4
FORMAL BURGUNDY WINE TASTING	8
THE ANDRÉ SIMON LECTURE	9
FORMAL BC WINE TASTING	10
FESTIVAL MENUS	11
FESTIVAL WINERIES	18
FESTIVAL WINES	20
DINING IN VANCOUVER	22
FESTIVAL GUESTS	23

Welcome!

British Columbia, Vancouver and our members of the local branch of the IW&FS all welcome you to the 2012 Conference. We want you to feel at home in our glorious city as you enjoy your wine and food experience at our Culinary Crossroads. Time is far too short to experience everything but your program of events over the next few days will give you a splendid taste of what this part of the world is all about.

Vancouver, Spectacular by Nature, in Beautiful British Columbia our Super, Natural province—all are slogans describing this magnificent scenic region. But it's not just the scenery that captivates our visitors—the multicultural food experiences, the rich, cultural mosaic and people, the developing wine regions and an enchanting friendliness all work together to make sure that you will want to come back and visit again.

While you are here, you will meet many of our local IW&FS members who will love to tell you about our city and its attractions with some advice on food, restaurants and local wines to taste and places to visit. Please introduce yourselves to them—they would love to meet you and extend our warm welcome.

Our five day program is extensive and you will experience some of the best of Vancouver. But there is much more to see and do and we hope you will spend a few days exploring on your own and discovering some magical experiences—perhaps a stroll through Granville Island's public market or historic Yaletown or Gastown, where Vancouver was founded.

Welcome to the Vancouver Conference 2012—Culinary Crossroads. Enjoy yourselves while you are here—and please come back soon!

Cheers,



Jim Robertson
Vancouver FOC Co-Chairman



WELCOME

You're here! Finally!

Welcome to lovely Vancouver, British Columbia—the westernmost of Canada's ten gorgeous provinces. And, just as importantly, welcome to the International Wine & Food Society's triennial international gathering—The Vancouver 2012 Festival—“Culinary Crossroads”.

There are 204 of us, representing five of the globe's seven continents and a dozen dazzlingly different countries. Although our average age is, umm, “older”, we Vancouver attendees registered ourselves and then shared all Festival information entirely using our Society website and the internet. Wow! (First time for The IW&FS. Congratulations.)



We'll have five fun-filled days in and around this grand city. You'll experience the best of British Columbian foods and wines, but also will sample cuisines that may be outside your normal reach. (Well, with this group, that's unlikely.) And we'll also be sampling some of the best wines from around the world. We put out feelers to virtually every great wine house we know, asking for assistance (i.e. discounts). We also tapped good friends who served as intermediaries with top wineries. In the end, as you will see, we collected a lovely line-up of fine wines.

Each day will feature a morning/afternoon activity and an elegant evening event (a dinner, other than on Thursday). In many cases we'll be taking large luxurious coaches to our venues, the longer trips with experienced local guides. As everyone who knows me well will attest, when we say that the bus leaves at 9:30 am, by golly it will leave at 9:30 am. In appreciation to those who are on time, we won't wait for stragglers.

I'm absolutely delighted you're here. Sit back, relax and have yourself some very good times.

Warmest regards,

Dave Felton
Vancouver FOC Chairman



PROGRAM AT A GLANCE

**PLEASE BE PROMPT!
BUSES WILL DEPART AT THE TIMES
SHOWN AND WILL START LOADING
15 MINUTES EARLIER.**

TUESDAY
September 11

1-4PM | REGISTRATION
Pacific Rim Hotel Ballroom

6PM | OPENING NIGHT RECEPTION & DINNER
Pacific Rim Hotel Ballroom

Casually elegant

The 2012 Conference welcoming reception will feature some of the finest products of British Columbia, prepared by the excellent Chefs of the Vancouver Fairmont hotels, each paired with a specially selected wine of the world. A wonderful opportunity to meet old friends and new!

WEDNESDAY
September 12

7:30-9:30AM | BREAKFAST BUFFET
Emerald Ballroom

BUS 10:30AM-2:30PM | CRUISE ON MV BRITANNIA

Casual

A short distance from the hotel, we board the MV Britannia which will take us cruising on a guided tour to see the sights of Vancouver from the water. A delicious lunch will be served together with selected wines.

6PM | DINE AROUND

Casually elegant

Dinner is hosted at four of Vancouver's finest award-winning restaurants with a menu paired with an excellent selection of fine wines.

WALK

Hawksworth | A celebration of Vancouver's cultural diversity and natural environment, Hawksworth Restaurant showcases ingredients and contemporary cuisine that demonstrate the highly skilled technique and relentless drive for perfection that has become Chef David Hawksworth's trademark.

WALK

Five Sails | Experience the unforgettable combination of breathtaking views of Vancouver and the exceptional West Coast cuisine and gracious hospitality of Chef Ernst Dorfler and Gerry Sayers in their newly renovated award-winning restaurant.



BUS **Blue Water** | Chef Frank Pabst is known for his innovative and brilliantly executed West Coast plates, insisting on using seafood from wild and sustainable harvests, at this highly popular and exciting culinary icon in Vancouver's Yaletown district.

BUS **West** | Recognized as a 'jewel in Vancouver's culinary crown', West's outstanding contemporary regional cuisine and seamless service has earned much critical acclaim. Pristine seasonal ingredients are sourced to deliver superbly conceived dishes by Chef Quang Dang, offering modern interpretations of classics.

THURSDAY
September 13

7:30–9:30AM | **BREAKFAST BUFFET**
Emerald Ballroom

BUS **10AM** | **ASIAN BRUNCH & MINI TOUR**

Casual

We leave the hotel by bus for a tour of the environs of Vancouver before arriving at the fine Jade Seafood Restaurant for a traditional Dim Sum brunch. The restaurant has won many awards and is a recent winner of a Gold Medal as Vancouver's Best Upscale Chinese restaurant.

WALK **4PM** | **FORMAL BURGUNDY WINE TASTING**

Casually elegant

Vancouver Convention Centre
West Wing Room 302-305

Our first formal wine tasting features the outstanding red wines of Domaine Compte Georges de Vogüé and white wines of Bouchard Père & Fils, a superb opportunity to taste some of the very finest wines of Burgundy.

André Simon Lecture with **Sid Cross**

The traditional André Simon Lecture will be presented by our very own *bon vivant* Sid Cross, past Chair of the Wines Committee for the IW&FS, with perhaps the best palate in Canada.

Hors d'oeuvre

Cont.



FRIDAY
September 14

7:30–9:30AM | BREAKFAST BUFFET
Emerald Ballroom

OPTIONS DAY

Casual

BUS 8:30AM–4PM | Whistler BC Tour

Site of the 2010 Winter Olympics, Whistler offers a summer playground as well as winter sports. A scenic drive from Vancouver up the picturesque Howe Sound and past Squamish through the snow-capped mountains of the Coast Range will lead to the year-round Whistler resort. Following a visit and sight-seeing in the shops and galleries of the village, guests will be welcomed by traditional First Nations drummers at the Squamish Lil'Wat Cultural Centre before enjoying a Four Seasons lunch featuring First Nations traditional ingredients and a very special "paella".

BUS 9AM–4:30PM | Grouse Mountain Adventure

Vancouver's local summer and winter playground is accessible by an aerial gondola Skyride, offering exceptional views of Vancouver and the mountains of the North Shore. Arriving at the Peak, a host of activities are available for selection—panoramic viewing and souvenir shopping, the shows at Theatre in the Sky, a guided Eco-Walk and a ranger talk at the grizzly bear habitat, the scenic Peak chairlift and the Eye of the Wind Viewpod—a wind turbine generating electricity at the top of the mountain. The world-famous Lumberjack Show will be presented before a fine lunch with greetings by an Elder of the First Nations.

BUS 9:50AM–12:30PM | The Best of Downtown Vancouver

Our tour will drive through Gastown, where Vancouver began, and Chinatown to the renowned Dr. Sun Yat-Sen Classical Chinese Garden for a visit. Famed Stanley Park is next with a stop at the popular Totem Poles—bring your cameras! After driving through the park and Vancouver's West End, lunch will be served at CinCin Ristorante on Robson Street. Following lunch, you may sign up for a guided visit to the nearby Vancouver Art Gallery or take time out for shopping and a short stroll back to the Pacific Rim hotel.

BUS 6PM | NIGHT AT THE VANCOUVER AQUARIUM

Casually elegant

Dinner tonight will be presented among the fish of Vancouver's picturesque Aquarium where you may stroll around the exhibits and nibble on canapés with glass in hand before presentation of a show by Pacific white sided dolphins and learning more about Ocean Wise, a program promoting sustainability of seafood, as well as the fine research programs being carried out at the Aquarium. We will enjoy a fine dinner with excellent wines of the world before we return to our hotel.

SATURDAY
September 15

7:30-9:30AM | BREAKFAST BUFFET

Emerald Ballroom

WALK 10:30AM-1PM | FORMAL BC WINE TASTING

Vancouver Convention Centre

West Wing Room 302-305

Casual

Our second formal wine tasting will feature a selection of some of the fine wines of British Columbia, presented by a panel of wine and food personalities of the province. We are assured of a lively discussion, not only of the wines themselves, but also the pairing of the wines with food and the history of winemaking in British Columbia and the passion for excellence in food and wine.

Buffet lunch

Following so much discussion of wine and food to tempt our palates, a buffet lunch will feature British Columbia products and local and international wines and afford the opportunity to talk with the province's winemakers and chefs.

Afternoon free

6:30PM | INTERNATIONAL GALA DINNER

Pacific Rim Hotel Ballroom

Black Tie

The closing black tie Gala Dinner will be an evening to remember, featuring a champagne reception and a dinner with the province's finest food and some of the finest wines from around the world. Time to enjoy but say goodbyes to old and new friends and perhaps plan for future visits to Super, Natural British Columbia.

For the gentlemen...

Casual

slacks and a comfortable
shirt (short or long
sleeves, depending on the
weather)

Casually elegant

jacket, slacks & shirt,
no tie

Times and itineraries may vary depending on local conditions.

FORMAL BURGUNDY WINE TASTING

A tasting of the wines of Bouchard Père et Fils and Domaine Comte Georges de Vogüé presented by:

JEAN-LUC PÉPIN | Sales Director, Domaine Comte Georges de Vogüé

SID CROSS | Past Chair of the IW&FS Wines Committee

ALEC MURRAY | Immediate Past Chairman of the Society's International Council of Management

The wines:

1. 2010 Bouchard Père et Fils Beaune 1er Cru Clos Saint-Landry, Côte de Beaune
2. 2009 Bouchard Père et Fils Meursault 1er Cru Les Genevrières, Côte de Beaune (in magnum)
3. 2009 Bouchard Père et Fils Corton-Charlemagne Grand Cru, Côte de Beaune
4. 2008 Bouchard Père et Fils Chevalier-Montrachet Grand Cru, Côte de Beaune
5. 2008 Domaine Comte Georges de Vogüé Chambolle-Musigny 1er Cru Les Amoureuses, Côte de Nuits
6. 2008 Domaine Comte Georges de Vogüé Bonnes-Mares Grand Cru, Côte de Nuits
7. 2008 Domaine Comte Georges de Vogüé Musigny Grand Cru Cuvée Vieilles Vignes, Côte de Nuits
8. 2006 Domaine Comte Georges de Vogüé Musigny Grand Cru Cuvée Vieilles Vignes, Côte de Nuits
9. 2002 Domaine Comte Georges de Vogüé Musigny Grand Cru Cuvée Vieilles Vignes, Côte de Nuits
10. 1999 Domaine Comte Georges de Vogüé Musigny Grand Cru Cuvée Vieilles Vignes, Côte de Nuits



THE ANDRÉ SIMON LECTURE

Vancouver Convention Centre West Wing | September 13 2012

IW&FS founder André L. Simon:



"The society is to bring together and serve all who believe that a right understanding of good food and wine is an essential part of personal contentment and health, and that an intelligent approach to the pleasures and problems of the table offers far greater rewards than the mere satisfaction of appetite."

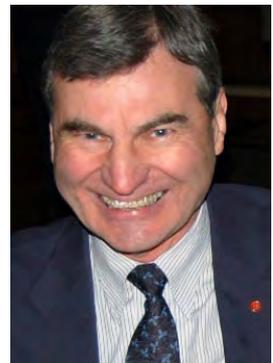
"ANDRÉ L. SIMON'S PARTNERS (1951) REVISITED"

SID CROSS Recognized globally for his knowledge, tasting abilities, and connections within the many wine regions of the world, Sid Cross combines wide experience with a continuing passion for the culinary arts of wine and food.

He is a writer and a frequent wine judge, panelist and entertaining educator on both wine and food. Publications and events that have benefited from his expertise include the Canadian Wine Awards, the Lieutenant Governor's Awards for Excellence, Western Living, the Vancouver Magazine Wine Competition, the International Value Wine Awards, the Vancouver Playhouse International Wine Festival, Whistler's Cornucopia, the Steamboat Springs Colorado Wine Festival, Annual Wines of Chile Awards 2010, gismondionwine.com, Best of BC for the BCLDB, Sommelier Competitions, the Georgia

Straight and the Vino Awards. As a culinary judge he has participated in the Olympic Gold Medal Plates fundraiser in Vancouver, the Canadian Culinary Championships, and the Vancouver Magazine Restaurant Awards, among others.

Sid has been active in the International Wine & Food Society since the early seventies. He is the only Canadian to be inducted as a Membre d'Honneur of the L'Academie du vin de Bordeaux and was named The Gourmet of the Year by The Society of Bacchus America. He has long been a driving force in many charitable fundraising events involving wine and food, which led to his induction into the BC Restaurant Association Hall of Fame as a Friend of the Industry in 2009.



THE TEXT OF THE LECTURE WILL BE AVAILABLE ON THE IW&FS WEB SITE.

FORMAL BC WINE TASTING

The panelists:

DAVID SCHOLEFIELD | Wine Advisor, Haywire Winery
MIKE RAFFAN | Proprietor, Township 7 Vineyards & Winery
TONY STEWART | Proprietor & CEO, Quails' Gate Estate Winery
LUKE SMITH | Owner, Howling Bluff Estate Winery
GUSTAV ALLANDER | Winemaker, Foxtrot Vineyards
SANDRA OLDFIELD | Winemaker & CEO, Tinhorn Creek Vineyards
HARRY MCWATTERS | Founder, McWatters Collection
CHRIS WYSE | President, Burrowing Owl Estate Winery
JOHN SKINNER | Proprietor, Painted Rock Estate Winery
SID CROSS | Past Chair of the IW&FS Wines Committee
JOHN SCHREINER | Wine Writer and Author
CHEF BLAIR RASMUSSEN | Executive Chef Vancouver Convention Centre

The wines:

1. 2011 Haywire Pinot Gris Switchback Vineyard, Okanagan Valley VQA
2. 2010 Township 7 Chardonnay, Okanagan Valley VQA
3. 2010 Quails' Gate Chardonnay Stewart Family Reserve, Okanagan Valley VQA
4. 2008 Howling Bluff Pinot Noir Summa Quies Vineyard, Naramata Bench, Okanagan Valley
5. 2008 Foxtrot Vineyards Pinot Noir Foxtrot Vineyard, Naramata Bench, Okanagan Valley
6. 2007 Tinhorn Creek Cabernet Franc, Okanagan Valley VQA
7. 2009 McWatters Collection Meritage Sundial Vineyard, Black Sage Bench, Okanagan Valley
8. 2006 Burrowing Owl Vineyards Meritage, Okanagan Valley VQA
9. 2009 Painted Rock Syrah, Okanagan Valley VQA



FESTIVAL EVENT MENUS

OPENING NIGHT RECEPTION & DINNER

Pacific Rim Hotel Ballroom | September 11

RECEPTION

NORTHERN DIVINE CAVIAR TASTING | VANCOUVER ISLAND OYSTERS | HOUSE-CURED WILD SALMON CROSTINI WITH DIVINE CAVIAR AND PRESERVED LEMON MASCARPONE | CHICKEN, CHORIZO AND SWEET POTATO CROQUETTE WITH A SMOKED PAPRIKA ROUILLE | 2005 SUMAC RIDGE PINNACLE, OKANAGAN VALLEY VQA

DINNER

HOUSEMADE ASSORTED SUSHI AND SASHIMI wasabi, ginger, soy sauce, edamame
AHI TUNA yuzu jelly, pickled jalapenos, avocado | 2010 CEDERBERG FIVE GENERATIONS CHENIN BLANC, SOUTH AFRICA
MILK POACHED SMOKED SABLEFISH mustard and lardon sautéed savoy cabbage and apples
2010 E. GUIGAL CONDRIEU LA DORIANE, CONDRIEU, NORTHERN RHONE
SPRING PEA AND PANCETTA RISOTTO | 2011 RED ROOSTER WINERY CHARDONNAY, OKANAGAN VALLEY VQA
ORGANIC CHICKEN ROULADE apricot mostarda, baby fennel | 2010 VASSE FELIX HEYTESBURY CHARDONNAY, MARGARET RIVER
LICORICE GLAZED PORK BELLY apple, fennel and green papaya salad
2007 DOMAINE SERENE PINOT NOIR EVENSTAD RESERVE, WILLAMETTE VALLEY
FORAGED MUSHROOM RISOTTO | 2005 CHÂTEAU CABANNIEUX CRU EXCEPTIONNEL, GRAVES
SHEPHERD'S PIE chocolate porter braised beef short ribs, parsnip puree, corn emulsion
2007 LONG SHADOWS PEDESTAL MERLOT, COLUMBIA VALLEY
CRISPY ORGANIC LAMB SHANK preserved cherries, honey bourbon glaze
2005 PARAS VINEYARD CABERNET SAUVIGNON, MT. VEEDER, NAPA VALLEY
ARTISANAL LOCAL CHEESE AND CHARCUTERIE quince mostarda, fig preserves, house made charcuterie
CHEESECAKE POPS white chocolate, lemon, dulce de leche, mango | STRAWBERRY POPS single origin white and dark chocolate
CHOCOLATE BROWNIE AND CAPPUCCINO PARFAIT dark chocolate brownie, espresso mousse | BANANA BREAD AND BUTTERSCOTCH TRIFLE chocolate chip banana bread, butterscotch diplomat
2007 CHÂTEAU GUIRAUD 1ER CRU CLASSÉ, SAUTERNES



Chef Darren Brown
Fairmont Pacific Rim



Chef Dana Houser
Fairmont Waterfront



Chef Geoffrey Carkner
Fairmont Airport



Chef Cameron Ballendine
Fairmont Vancouver

CRUISE ON MV BRITANNIA

September 12

BUFFET LUNCH

FRESHLY TOSSED GREEN SALAD LEAVES WITH SEASONAL FRUIT chef's dressings & house croutons
GREEN BEAN, ROMA TOMATO & SWEET RED ONION SALAD toasted almonds & mustard seed dressing
CHEF'S WALDORF SALAD WITH FRESH CHIVES apple, celery, raisins & walnuts in a light mayonnaise dressing
BASKETS OF FRESH BAKED ITALIAN FOCACCIA & FRENCH BAGUETTES
SLOW ROASTED BARON OF CANADIAN BEEF "AU JUS" horse radish, mustards
HALIBUT WRAPPED IN PANCETTA WITH FRESH BASIL mango & cilantro fruit salsa
NEW POTATOES BAKED WITH OREGANO & SEA SALT
ROASTED VEGETABLES WITH GLAZED SHALLOTS
CHEF'S ASSORTED DESSERT BUFFET cheesecakes, french pastries, chocolate ganache
BC ARTISAN CHEESE SELECTION fresh fruit & berries

WINES

2007 DOMAINE SERENE PINOT NOIR EVENSTAD RESERVE, WILLAMETTE VALLEY | 2009 BERINGER VINEYARDS PRIVATE RESERVE CHARDONNAY, NAPA VALLEY | 2009 CHÂTEAU CABANNIEUX BLANC CRU EXCEPTIONNEL, GRAVES | INNISKILLIN CHENIN BLANC DISCOVERY SERIES, OKANAGAN VALLEY VQA

HAWKSWORTH RESTAURANT

Dine Around, September 12 2012

RECEPTION

RICOTTA CANNELLONI rapini, moscato agro dolce
SALMON TARTARE yuzu, rice cracker, kumquat
KOREAN SHORTRIB taro, kimchi
NV HENRIOT BLANC DE BLANCS BRUT, CHAMPAGNE

DINNER

TUNA CEVICHE crispy amaranth, pecan, avocado, cilantro
2007 TABLAS CREEK ESPRIT DE BEAUCASTEL BLANC, PASO ROBLES
PAN SEARED SCALLOP crispy double smoked bacon, summer corn
2009 MEYER FAMILY VINEYARDS CHARDONNAY MCLEAN CREEK ROAD VINEYARD, OKANAGAN VALLEY VQA
DUCK CONFIT PRESS roasted king trumpet mushroom, pickled cherry, garden soil
1998 JOSEPH DROUHIN CHARMES-CHAMBERTIN, GRAND CRU, CÔTE DE NUITS
ROASTED LAMB LOIN green garlic, crispy english pea, tokyo turnip, truffle consommé
2004 E. GUIGAL CÔTE-RÔTIE CHÂTEAU D'AMPUIS, NORTHERN RHONE
APPLE SMOKED VANILLA pecan, bourbon
1999 CHÂTEAU SUDUIRAUT 1ER CRU CLASSÉ, SAUTERNES



Executive Chef
David Hawksworth

FIVE SAILS

Dine Around, September 12 2012

RECEPTION

CHEF'S SELECTION CANAPÉS
NV HENRIOT BLANC DE BLANCS BRUT, CHAMPAGNE

DINNER

AMUSE BOUCHE
DUNGENESS CRAB & LOBSTER SALAD fresh mango carpaccio, palm heart & micro greens
2007 TABLAS CREEK ESPRIT DE BEAUCASTEL BLANC, PASO ROBLES
CARAMELIZED QUALICUM BAY SCALLOPS a mirin glaze & carrot reduction, celeriac purée
2009 MEYER FAMILY VINEYARDS CHARDONNAY MCLEAN CREEK ROAD VINEYARD, OKANAGAN VALLEY VQA
AUSTRIAN-STYLE MOUNTAIN RAVIOLI spinach, herbs & ricotta cheese, hazelnut brown butter
1998 JOSEPH DROUHIN CHARMES-CHAMBERTIN, GRAND CRU, CÔTE DE NUITS
ROASTED RACK AND LOIN OF LAMB eggplant pavé with almonds, roasted bell peppers, vine ripened tomatoes & capers, golden fingerling potato gratin & natural jus
2004 E. GUIGAL CÔTE-RÔTIE CHÂTEAU D'AMPUIS, NORTHERN RHONE
THE FIVE SAILS GRAND MARNIER SOUFFLÉ homemade rum & raisin ice cream, crème Anglaise
1999 CHÂTEAU SUDUIRAUT 1ER CRU CLASSÉ, SAUTERNES



Proprietors —
Chef Ernst Dorfler
& Gerry Sayers

BLUE WATER CAFE + RAW BAR

Dine Around, September 12 2012

RECEPTION

SWIMMING SCALLOPS

ALBACORE TUNA RILLETTES WITH CORN PUREE

NV HENRIOT BLANC DE BLANCS BRUT, CHAMPAGNE

DINNER

COLD POACHED SOCKEYE SALMON quinoa salad with heirloom tomato, watercress salsa verde

2007 TABLAS CREEK ESPRIT DE BEAUCASTEL BLANC, PASO ROBLES

PAN ROASTED HALIBUT kohlrabi, green peas, cucumber, lobster nage

2009 MEYER FAMILY VINEYARDS CHARDONNAY MCLEAN CREEK ROAD VINEYARD, OKANAGAN VALLEY VQA

BROILED SABLEFISH summer beans, crispy shallots, okanagan cherry + beet reduction

1998 JOSEPH DROUHIN CHARMES-CHAMBERTIN, GRAND CRU, CÔTE DE NUITS

BRAISED BEEF SHORTRIBS chilliwack corn, baby carrots, chanterelle mushrooms, ancho chili sauce

2004 E. GUIGAL CÔTE-RÔTIE CHÂTEAU D'AMPUIS, NORTHERN RHONE

KALAMANSI CHEESECAKE almond macaroon, plum compote

1999 CHÂTEAU SUDUIRAUT 1ER CRU CLASSÉ, SAUTERNES



Executive Chef
Frank Pabst

WEST

Dine Around, September 12 2012

RECEPTION

COMPRESSED CUCUMBERS infused with elderflower

CHICKEN LIVER PARFAIT poached Okanagan cherries

CAPE SCOTT HALIBUT CEVICHE

NV HENRIOT BLANC DE BLANCS BRUT, CHAMPAGNE

DINNER

NOVA SCOTIA LOBSTER SALAD Stoney Paradise summer squash, parsley crumb, chive crème fraiche

2007 TABLAS CREEK ESPRIT DE BEAUCASTEL BLANC, PASO ROBLES

NORTHERN LING COD WRAPPED WITH OYAMA PROSCIUTTO Walla Walla onion fondue, olive oil poached sungold tomato, thyme broth

2009 MEYER FAMILY VINEYARDS CHARDONNAY MCLEAN CREEK ROAD VINEYARD, OKANAGAN VALLEY VQA

YARROW MEADOWS DUCK CONFIT RAVIOLI charred peaches, farmhouse castle blue cheese, brown butter gastrique

1998 JOSEPH DROUHIN CHARMES-CHAMBERTIN, GRAND CRU, CÔTE DE NUITS

GREMOLATA CRUSTED LAMB LOIN summer bean ragout, heirloom carrots, chanterelles, black pepper jus

2004 E. GUIGAL CÔTE-RÔTIE CHÂTEAU D'AMPUIS, NORTHERN RHONE

FROZEN HONEY CUSTARD apricot glazed white chocolate cake and almond croquant

1999 CHÂTEAU SUDUIRAUT 1ER CRU CLASSÉ, SAUTERNES



Executive Chef
Quang Dang

THE JADE SEAFOOD RESTAURANT

Asian Brunch | September 13 2012

DIM SUM BRUNCH

THE JADE SPECIAL PLATTER soya chicken, roast pig, spring roll & jelly fish
PASTRY WITH BBQ PORK, DEEP FRIED PRAWN ROLL with pickled ginger & century egg
STEAMED PORK DUMPLING, STEAMED SHRIMP DUMPLING, STEAMED MUSHROOM DUMPLING
STEAMED NEW ZEALAND ABALONE with ginger & green onion
PEKING DUCK
STEAMED ALASKA KING CRAB with garlic sauce
DICED DUCK SERVED WITH LETTUCE WRAP
STEAMED STICKY RICE WRAPPED
PORTUGUESE EGG TART & COCONUT COLD CAKE

WINES

2011 JOIEFARM A NOBLE BLEND, OKANAGAN VALLEY | 2010 LONG SHADOWS POET'S LEAP RIESLING, COLUMBIA VALLEY
2008 LAUGHING JACK GREENOCK SHIRAZ, BAROSSA VALLEY



Executive Chef | Tony Luk
Dim Sum Chef | Zhang

POST-ANDRÉ SIMON LECTURE HORS D'OEUVRE

Vancouver Convention Centre West Wing | September 13 2012

COLD HORS D'OEUVRE

SEARED OCEANWISE TUNA shaved fennel, trout roe
SMOKED SOCKEYE SALMON caviar, green pea blinis
MINTED EDAMAME CROSTINI shaved parmesan
NOVA SCOTIA LOBSTER SALAD gruyere gougere

HOT HORS D'OEUVRE

DUCK CONFIT shiitake ravioli, fresh peas and chives
SAKURA PORK BELLY dashi braised daikon, japanese mustard foam
CARVED BEEF TOURNEDOS porcini cream, seared foie gras
MINI COQ AU VIN free-range chicken
SERRANO HAM, YOUNG MANCHEGO AND TRUFFLE BIKINI
DUNGENESS CRAB AND HALIBUT CHEEK CAKES saffron aioli

WINES

1998 JOSEPH DROUHIN CHARMES-CHAMBERTIN, GRAND CRU, CÔTE DE NUITS
2008 JOSEPH DROUHIN CHABLIS-VAUDÉSIR GRAND CRU, CHABLIS
2007 ST. CLEMENT CABERNET SAUVIGNON PROGENY VINEYARD, MT. VEEDER, NAPA VALLEY
2008 CEDARCREEK ESTATE WINERY PINOT NOIR PLATINUM RESERVE, OKANAGAN VALLEY VQA



Executive Chef
Blair Rasmusen

WHISTLER BC

Squamish Lil'Wat Cultural Centre | September 14 2012

BUFFET LUNCH

SOUP KETTLE

ENDIVE AND WATERCRESS SALAD baked apple, manchego, champagne vinaigrette, candied pecans
BUTTER LETTUCE AND MOZZARELLA CHEESE duck prosciutto sherry vinaigrette
ROASTED PEMBERTON BEET SALAD Saltspring Island goat cheese, tangerine vinaigrette
ROTISSERIE CHICKEN honey orange polenta, sweet garlic
PAN FRIED SEAWEED CRUSTED WHOLE TROUT red chard and fingerling potatoes
FIRST NATIONS "PAELLA" salmon, halibut, scallops, buffalo smokies, quail, wild rice, fiddle heads and sea asparagus
ASSORTED PASTRIES

WINES

2011 CEDARCREEK ESTATE WINERY EHRENFELSER, OKANAGAN VALLEY VQA | 2010 LAKE BREEZE VINEYARDS PINOT BLANC, OKANAGAN VALLEY VQA | 2007 PEPPER BRIDGE CABERNET SAUVIGNON, WALLA WALLA VALLEY, COLUMBIA VALLEY
2008 OSOYOOS LAROSE LE GRAND VIN, OKANAGAN VALLEY VQA



GROUSE MOUNTAIN ADVENTURE

The Timber Room | September 14 2012

LUNCH

RILLETTE OF CONFIT SUCKLING PIG peach relish and fresh herbs from Grouse Mountain herb garden
SALMON TARTARE micro green salad, salmon caviar, apple and citrus vinaigrette
ROASTED BLACK PEPPERCORN CRUSTED VENISON STRIPLOIN fondant potato, braised faggot, poached & confit roasted carrots
CARAMELIZED PEARS lemon mille feuille, blue cheese ice cream

WINES

2011 CEDARCREEK ESTATE WINERY EHRENFELSER, OKANAGAN VALLEY VQA | 2010 LAKE BREEZE VINEYARDS PINOT BLANC, OKANAGAN VALLEY VQA | 2007 PEPPER BRIDGE CABERNET SAUVIGNON, WALLA WALLA VALLEY, COLUMBIA VALLEY
2008 OSOYOOS LAROSE LE GRAND VIN, OKANAGAN VALLEY VQA | 2007 CHÂTEAU GUIRAUD 1ER CRU CLASSÉ, SAUTERNES



CIN CIN

The Best of Downtown Vancouver | September 14 2012

LUNCH

ANTIPASTI PLATTERS | CIOPPINO OR RIGATONI BOLOGNESE | TIRAMISU OR GELATI

WINES

2011 CEDARCREEK ESTATE WINERY EHRENFELSER, OKANAGAN VALLEY VQA | 2010 LAKE BREEZE VINEYARDS PINOT BLANC, OKANAGAN VALLEY VQA | 2007 PEPPER BRIDGE CABERNET SAUVIGNON, WALLA WALLA VALLEY, COLUMBIA VALLEY
2008 OSOYOOS LAROSE LE GRAND VIN, OKANAGAN VALLEY VQA

NIGHT AT THE AQUARIUM

Vancouver Aquarium | September 14 2012

RECEPTION

SEARED OCEAN WISE ALBACORE TUNA ON A RED PEPPER CITRUS SLAW | PISTACHIO AND SALT SPRING ISLAND GOAT CHEESE TRUFFLE | CHIMICHURRI TWO RIVERS BEEF TENDERLOIN CAMELIZED ONION & PEAR TART WITH COMOX VALLEY BRIE

NV BLUE MOUNTAIN BRUT (GOLD LABEL), OKANAGAN VALLEY

DINNER

HEIRLOOM TOMATO, COMOX VALLEY BOCCONCINI DI BUFALA, BASIL PESTO SALAD with Nonna Pia Balsamic Reduction | 2010 CHÂTEAU SMITH HAUT LAFITTE BLANC GRAND CRU CLASSÉ, PESSAC-LÉOGNAN
OCEAN WISE ARCTIC CHAR WITH SAUCE MEUNIÈRE on a bed of Brandy sautéed local sweet potato with Misty Mountain wild mushrooms

2008 JOSEPH DROUHIN CHASSAGNE-MONTRACHET 1ER CRU MORGEOT, MARQUIS DE LAGUICHE, CÔTE DE BEAUNE

TWO RIVERS BRAISED BEEF RIB herbed mashed potatoes and local organic vegetables

2007 TABLAS CREEK ESPRIT DE BEAUCASTEL, PASO ROBLES

2005 CHÂTEAU DE BEAUCASTEL CHÂTEAUNEUF-DU-PAPE, SOUTHERN RHÔNE

GRILLED OKANAGAN PEACH PANNA COTTA

2008 INNISKILLIN RIESLING ICEWINE, OKANAGAN VALLEY VQA



Executive Sous Chef
Myke Shaw

FORMAL BC WINE TASTING LUNCH

Vancouver Convention Centre West Wing | September 15 2012

LUNCH

MOZZARELLA BUFALA AND HEIRLOOM TOMATO CAPRESE
GRILLED OYSTER MUSHROOMS asparagus, white truffle oil
ROASTED GOLD BEET Okanagan chevre cream, vino cotto
ALDER SMOKED DUCK caramelized banana squash, chanterelle, lentils du puy
LOCAL TUNA TATAKI CUBE yuzu ponzu, wasabi lime mayo
WILD WEATHERVANE SCALLOP side strip shrimp, saffron emulsion, daikon sprouts
HONEY MUSSEL AND PACIFIC OYSTER CHOWDER TASTER white cheddar and red onion cornbread
GRILLED LAMB CHOPS ratatouille confit
SEARED OCEANWISE STURGEON SLIDERS
MERLOT BRAISED BISON SHORT RIB CUBE herb gnocchi
YUKON GOLD POTATO POUTINE free-range chicken thyme red wine sauce
SMOKED SABLEFISH creamed leeks
GOAT CHEESE PANNA COTTA fresh figs
OKANAGAN SPIRITS VIEILLE PRUNE ICE CREAM PROFITEROLES
BUBBLES AND BUBBLES apricot orange sphere, cava splash
RASPBERRY HAZELNUT FINANCIER VCC wildflower honey gelato
GREEN APPLE SORBET Merridale cider float

WINES

2007 LONG SHADOWS PEDESTAL MERLOT, COLUMBIA VALLEY | 2005 PARAS VINEYARD CABERNET SAUVIGNON, MT. VEEDER, NAPA VALLEY | 2011 RED ROOSTER WINERY CHARDONNAY, OKANAGAN VALLEY VQA | 2005 CHÂTEAU CABANNIEUX CRU EXCEPTIONNEL, GRAVES | 2011 SANDHILL VIOGNIER SMALL LOTS PROGRAM OSPREY RIDGE VINEYARD, OKANAGAN VQA
2007 DOMAINE DE CHABERTON CANOE COVE SHIRAZ, OKANAGAN VALLEY VQA



Executive Chef
Blair Rasmussen

INTERNATIONAL GALA DINNER

Pacific Rim Hotel Ballroom | September 15 2012

RECEPTION

KALUA PORK BELLY maple-mustard and pineapple glazed Fraser Valley pork belly with fried sage

SIDESTRIPE SHRIMP CEVICHE jicama, orange and radish salad

BURRATA, LEEK AND MUSHROOM CROSTINI italian burrata, buttered leeks, roasted beech mushrooms

2005 PHILIPPONNAT GRAND BLANC, CHAMPAGNE

DINNER

FOIE GRAS AND APPLE TARTE TATIN Natural Pastures aged farmhouse cheddar, hazelnut tuile

1999 CHÂTEAU SUDIRAUT 1ER CRU CLASSÉ, SAUTERNES

QUALICUM BEACH SCALLOP AND DUNGENESS CRAB cauliflower purée, smoked corn and crab salad, preserved lemon

2007 DOMAINE WILLIAM FÈVRE CHABLIS GRAND CRU BOUGROS, CHABLIS

HAIDA GWAII SABLEFISH salt cod brandade, roasted North Arm Farms sunchoke, mignonette of melted leek, fennel and house-made chorizo, tomato broth

2009 BOUCHARD PÈRE ET FILS MEURSAULT 1ER CRU LES GENEVRIÈRES, CÔTE DE BEAUNE (IN MAGNUM)

THIESSEN FARMS QUAIL quail breast, confit ravioli, Notch Hills salsify puree, beluga lentils and Golden Ears Creamery's beurre noisette

2002 DOMAINE COMTE GEORGES DE VOGÜÉ CHAMBOLLE-MUSIGNY 1ER CRU, CÔTE DE NUITS

ALBERTAN BISON TENDERLOIN roasted root vegetables, sweet potato "pommes maxim", cedar and "comet tail" peppercorn sauce

1999 TENUTA SAN GUIDO SASSICAIA, SASSICAIA, BOLGHERI (IN MAGNUM)

LOCAL BC CHEESE PLATE Moonstruck, Saltspring, Little Qualicum, Poplar Grove and Natural Pastures | ash camembert, blue juliette chevre, brie, tiger blue, peppercorn verdelaït, with local preserves and chutneys

MAPLE-PEAR MADELEINE TART poached caramelized pear, madeleine dough, salted maple butterscotch chantilly

2011 MISSION HILL RIESLING ICEWINE GRAND RESERVE, OKANAGAN VALLEY VQA



Executive Chef
Darren Brown



FESTIVAL WINERIES



Listed below are the many wineries who are participating in our Vancouver 2012 “Culinary Crossroads” Festival. We’ve noted the winery itself, the individual who was most involved in bringing those wines to our attention and to our Festival, and the winery’s website address should you wish to seek further information. As you can imagine, there were many more people involved in the collecting and herding of these wines into our Festival warehouse, from Winemakers to Tasting Room Managers to Administrative & Shipping Assistants and many more. I wish we had room to list everyone, but I thank them for all they have done.

In addition, though, we had some marvelous folks who were directly involved in the outreach to the various wineries. We especially wish to thank Lori Pike-Raffan, once with Mission Hill and now with Township 7 Vineyards & Winery. (She liked Township 7’s wines so much, she married the winemaker, Mike Raffan!) Others who helped extraordinarily include Sally Sharpe, Jody LeVesque & Franco Timpano from Constellation Brands, Hanna Pederson from Andrew Peller and Society members Alec Murray & Yvonne Wallis. So many good people were involved in bringing this wine line-up to you. Many thanks—Dave Felton.

WINERY	APPRECIATION TO	WEBSITE ADDRESS
Beringer	Laurie Hook	www.beringer.com
Blue Mountain	James Robertson	www.bluemountainwinery.com
Bouchard Père & Fils	Luc Bouchard	www.bouchard-pereetfils.com
Burrowing Owl	The Wyse Family	www.bovwine.ca
Canoe Cove	Eugene Kwan	www.domainedechaberton.com
Cedar Creek	Gordon Fitzpatrick	www.cedarcreek.bc.ca
Cederberg Cellars	Jaco Fourie	www.cederbergwine.com
Château Cabannieux	Sid Cross	www.chateaqu-cabannieux.com
Château de Beaucastel	Thomas Perrin	www.beaucastel.com
Château Guiraud	Xavier Planty	www.chateauguiraud.fr
Château Smith Haut Laffite	The Cathiard Family	www.smith-haut-laffite.com
Château Suduiraut	Caroline Dedieu	www.suduiraut.com
Domaine Georges de Voqué	Jean Luc Pepin	www.dreyfusashby.com
Domaine Serene	The Evenstad Family	www.domaineserene.com

Foxtrot	The Allander Family	www.foxtrotwine.com
Guigal	Fred Ek	www.guigal.com
Haywire	David Scholefield	www.haywirewinery.com
Howling Bluff	Luke Smith	www.howlingbluff.ca
Inniskillin	Sally Sharp	www.iniskillin.com
Joseph Drouhin	The Drouhin Family	www.drouhin.com
Joie Farm	Michael Dinn	www.joiefarm.com
Lake Breeze Winery	Launa Maundrell	www.lakebreeze.ca
Laughing Jack	Michael Tamburri	www.laughingjackwines.com
Laughing Stock Vineyards	Cynthia Enns	www.laughingstock.ca
Long Shadows	Dane Narbaitz	www.longshadows.com
McWatters Collection	Harry McWatters	www.harrymcwatters.com
Meyer Family Vineyards	JAK Meyer	www.mfwines.com
Mission Hill Family Estate	Aimee Williams	www.missionhillwinery.com
Osoyoos Larose	Pascal Madevon	www.osoyooslarose.com
Painted Rock	John Skinner	www.paintedrock.ca
Paras Vineyards/ Winery	James Paras	Ph 415-921-8667
Pepper Bridge Winery	Norm McKibben	www.pepperbridge.com
Philipponnat	Charles Philipponnat	www.champagnephilipponnat.com
Quails' Gate Estate	Tony Stewart	www.quailsgate.com
Sandhill Estate	Hanna Pederson	www.sandhillwines.ca
St. Clement Vineyards	Danielle Cyrot	www.stclement.com
Tenuta San Guido	Richard Renaud	www.tenutasanguido.com
Tablas Creek Vineyard	Jason Haas	www.tablascreek.com
Township 7	Mike Raffan	www.township7.com
Tinhorn Creek Vineyards	Sandra Oldfield	www.tinhorn.com
Vasse Felix	Michael Tamburri	www.vassefelix.com.au
William Fevre	Barry Herbst	www.williamffevre.fr
Yeringberg	Sandra de Pury	www.yeringberg.com

FESTIVAL WINES

- 2009 Beringer Vineyards Private Reserve Chardonnay, Napa Valley
- 2010 Bouchard Père et Fils Beaune 1er Cru Clos Saint-Landry, Côte de Beaune
- 2008 Bouchard Père et Fils Chevalier-Montrachet Grand Cru, Côte de Beaune
- 2009 Bouchard Père et Fils Corton-Charlemagne Grand Cru, Côte de Beaune
- 2009 Bouchard Père et Fils Meursault 1er Cru Les Genevrières, Côte de Beaune (in Magnum)
- 2006 Burrowing Owl Meritage, Okanagan Valley VQA
- 2011 Cedarcreek Estate Winery Ehrenfelser, Okanagan Valley VQA
- 2008 Cedarcreek Estate Winery Pinot Noir Platinum Reserve, Okanagan Valley VQA
- 2010 Cederberg Five Generations Chenin Blanc, South Africa
- 2009 Château Cabannieux Blanc Cru Exceptionnel, Graves
- 2005 Château Cabannieux Cru Exceptionnel, Graves
- 2005 Château De Beaucastel Châteauneuf-Du-Pape, Southern Rhône
- 2007 Château Guiraud 1er Cru Classé, Sauternes
- 2010 Château Smith Haut Lafitte Blanc Grand Cru Classé, Pessac-Léognan
- 1999 Château Suduiraut 1er Cru Classé, Sauternes
- 2008 Domaine Comte Georges de Vogüé Bonnes-Mares Grand Cru, Côte de Nuits
- 2008 Domaine Comte Georges de Vogüé Chambolle-Musigny 1er Cru Les Amoureuses, Côte de Nuits
- 2002 Domaine Comte Georges de Vogüé Chambolle-Musigny 1er Cru, Côte De Nuits
- 2008 Domaine Comte Georges de Vogüé Musigny Grand Cru Cuvée Vieilles Vignes, Côte de Nuits
- 1999 Domaine Comte Georges de Vogüé Musigny Grand Cru Cuvée Vieilles Vignes, Côte de Nuits
- 2002 Domaine Comte Georges de Vogüé Musigny Grand Cru Cuvée Vieilles Vignes, Côte de Nuits
- 2006 Domaine Comte Georges de Vogüé Musigny Grand Cru Cuvée Vieilles Vignes, Côte de Nuits
- 2007 Domaine de Chaberton Canoe Cove Shiraz, Okanagan Valley VQA
- 2007 Domaine Serene Pinot Noir Evenstad Reserve, Willamette Valley
- 2007 Domaine William Fèvre Chablis Grand Cru Bougros, Chablis
- 2010 E. Guigal Condrieu la Doriane, Condrieu, Northern Rhone
- 2004 E. Guigal Côte-Rôtie Château D'ampuis, Northern Rhone
- 2008 Foxtrot Vineyards Pinot Noir Foxtrot Vineyard, Naramata Bench, Okanagan Valley
- 2011 Haywire Pinot Gris Switchback Vineyard, Okanagan Valley VQA
- 2008 Howling Bluff Pinot Noir Summa Quies Vineyard, Naramata Bench, Okanagan Valley
- 2009 Inniskillin Chenin Blanc Discovery Series, Okanagan Valley VQA
- 2008 Inniskillin Riesling Icewine, Okanagan Valley VQA

2011	Joiefarm A Noble Blend, Okanagan Valley
2008	Joseph Drouhin Chablis-Vaudésir Grand Cru, Chablis
1998	Joseph Drouhin Charmes-Chambertin, Grand Cru, Côte de Nuits
2008	Joseph Drouhin Chassagne-Montrachet 1er Cru Morgeot, Marquis de Laguiche, Côte de Beaune
2010	Lake Breeze Vineyards Pinot Blanc, Okanagan Valley VQA
2008	Laughing Jack Greenock Shiraz, Barossa Valley
2009	Laughing Stock Vineyards Portfolio, Okanagan Valley
2007	Long Shadows Pedestal Merlot, Columbia Valley
2010	Long Shadows Poet's Leap Riesling, Columbia Valley
2009	McWatters Collection Meritage Sundial Vineyard, Black Sage Bench, Okanagan Valley
2009	Meyer Family Vineyards Chardonnay McLean Creek Road Vineyard, Okanagan Valley VQA
2011	Mission Hill Riesling Icewine Grand Reserve, Okanagan Valley VQA
	NV Blue Mountain Brut (Gold Label), Okanagan Valley
	NV Henriot Blanc de Blancs Brut, Champagne
2008	Osoyoos Larose le Grand Vin, Okanagan Valley VQA
2009	Painted Rock Syrah, Okanagan Valley VQA
2005	Paras Vineyard Cabernet Sauvignon, Mt. Veeder, Napa Valley
2007	Pepper Bridge Cabernet Sauvignon, Walla Walla Valley, Columbia Valley
2005	Philippinot Grand Blanc, Champagne
2010	Quails' Gate Chardonnay Stewart Family Reserve, Okanagan Valley VQA
2011	Red Rooster Winery Chardonnay, Okanagan Valley VQA
2011	Sandhill Viognier Small Lots Program Osprey Ridge Vineyard, Okanagan Valley VQA
2007	St. Clement Cabernet Sauvignon Progeny Vineyard, Mt. Veeder, Napa Valley
2005	Sumac Ridge Pinnacle, Okanagan Valley VQA
2007	Tablas Creek Esprit de Beaucastel Blanc, Paso Robles
2007	Tablas Creek Esprit de Beaucastel, Paso Robles
1999	Tenuta San Guido Sassicaia, Sassicaia, Bolgheri (in Magnum)
2007	Tinhorn Creek Cabernet Franc, Okanagan Valley VQA
2010	Township 7 Chardonnay, Okanagan Valley VQA
2010	Vasse Felix Heytesbury Chardonnay, Margaret River
2005	Yeringberg Cabernet Blend, Yarra Valley



DINING IN VANCOUVER

LE CROCODILE

604 669 4298
909 Burrard Street
(entrance on Smithe)
Downtown
Chef Michel Jacob
Excellent modern food with
Alsace influence

MARKET BY JEAN-GEORGES

604 695 1115
Shangri-La Hotel
1115 Alberni Street
Downtown
Chef Wayne Harris
Good value set-priced lunch

CACTUS CLUB

1790 Beach Avenue
English Bay (on the beach)
604 681 2582
588 Burrard Street
604 682 0933
Downtown
Chef Rob Feenie-Canada's first
Iron Chef America Champion
Casual fine dining
No reservations

CHAMBAR

604 879 7119
562 Beatty Street
Downtown
Chef Nico Schuermans
Belgian cuisine

MEDINA CAFÉ

604 879 3114
556 Beatty Street
Downtown
Lunch and weekend brunch
Sister café to Chamber

CIBO TRATTORIA

604 602 9570
900 Seymour Street
Downtown
Chef Neil Taylor
Fresh, local rustic Italian cuisine

YEW

604 692 4939
Four Seasons Hotel
791 W Georgia Street
Downtown
Chef Ned Bell
Seafood

L'ABBATOIR

604 568 1701
217 Carrall Street,
Gastown
Chef Lee Cooper
French background, tasty food

BONETA

604 684 1844
12 Water Street,
Gastown
Chef Jason Leizert
Interesting mix of French
influenced local food

LE PARISIENE

604 681 6550
751 Denman Street
West End
Chef Tobias Grignon

RAINCITY GRILL

604 685 7337
1193 Denman Street
West End
Harry Kambolis—Owner &
Proprietor
Imaginative dishes—close to the
beach at English Bay

BAO BEI CHINESE BRASERIE

604 688 0876
163 Keefer Street
Chinatown

CAMPAGNOLA

604 484 6018
1020 Main Street
near Chinatown
Chef Robert Belcham
Great for lunch or dinner

CIOPPINO'S

604 688 7466
1133 Hamilton Street Yaletown
Chef Giuseppe (Pino) Posteraro
Excellent Italian

LUPO

604 569 2535
869 Hamilton Street Yaletown
Chef Julio Gonzales Perini
Lusty Italian classics— updated

C RESTAURANT

604 681 1164
1600 Howe Street
False Creek
Chef Robert Clark
Fine seafood with a great
waterside location

DESTINATION...

BISHOP'S

604 738 2025
2183 W 4th Avenue
Kitsilano
Chef Ron Shaw
Premier dining destinations for
Pacific Northwest cuisine

PEAR TREE

604 299 2772
4120 E Hastings Street
Burnaby
Chef Scott Jaeger

VIJ'S

1480 W 11th Avenue
South Granville
Chef Vikram Vij
World famous Indian
No reservations

FRAÎCHE

2249 Chippendale Road
West Vancouver
Chef Jefferson Alvarez
Best panoramic view

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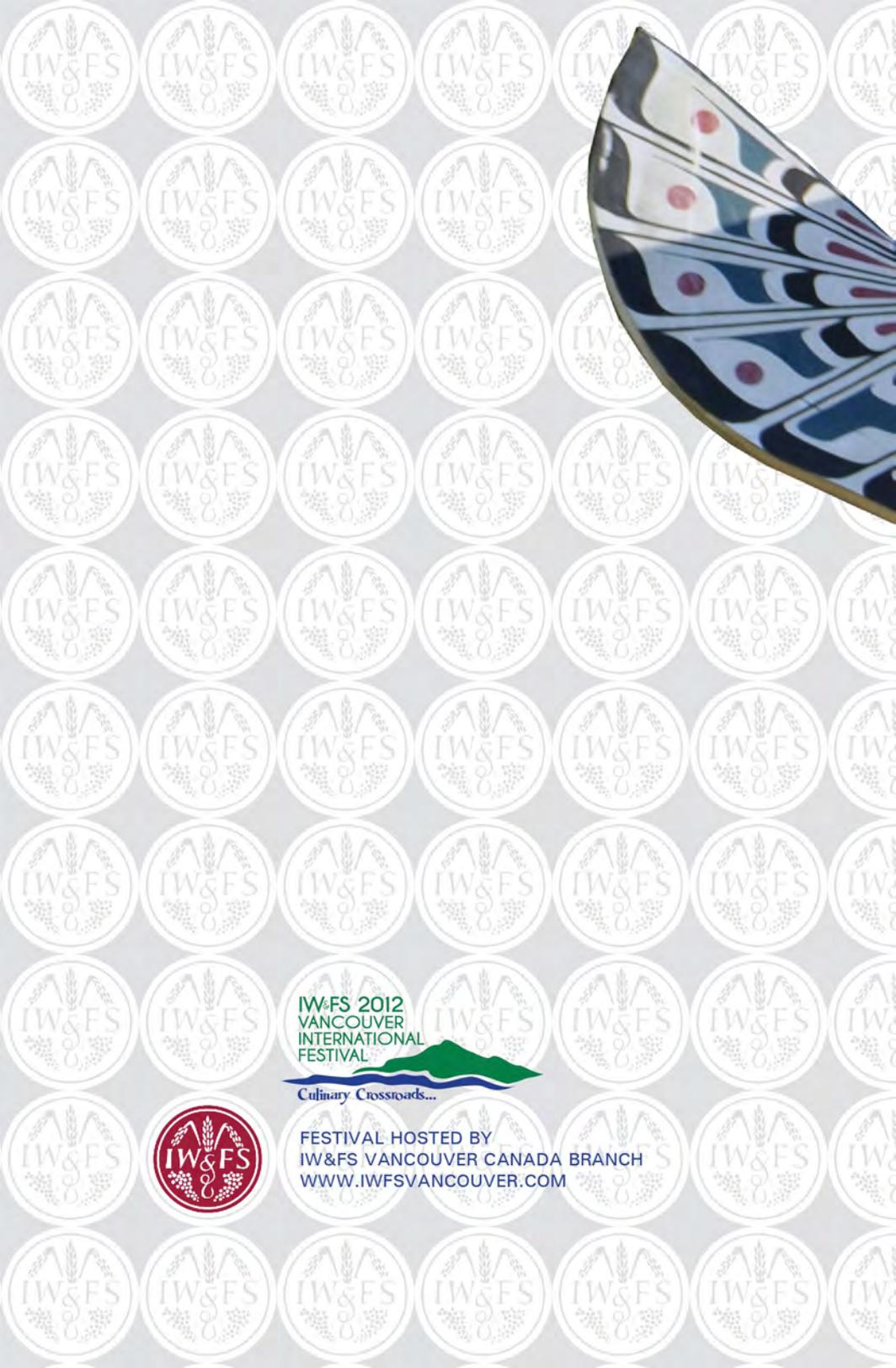
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