



ALBERTA ATE CHEF COLLABORATIVE SUNSET DINNER

FRIDAY, APRIL 17, 2015

Reception Wine: 2008 Steller's Jay Brut

Chef Meghan Bidinger of the Heartwood Café

Schippers Farms Micro Green & Cabbage Salad with Saskatoon Berry
Vinaigrette and Vital Greens Dairy Organic Gouda Cheese
Jackson-Triggs Proprietors' Selection Pinot Grigio

Chef David Omar of Zinc

Beef Cheeks, Smashed Potato, Red Wine Demi-glace with Garden Fresh
Salad
2012 Jackson-Triggs Okanagan Reserve Cabernet Sauvignon

Chef Todd Lindsay of Skinny's Smoke House

Smoked Alberta Beef Brisket with Bow Island Beans, Saskatoon Berry -
Sweet and Pure Honey Reduction with Pickled Local Vegetables
2012 Nk'Mip Cellars Merlot

Chef Shane Chartrand of Sage

Wild Elk Carpaccio, Cranberry Compote with Pickled Spruce Tips & Garlic
Chips
2013 Nk'Mip Cellars Pinot Noir

Chef Debbie Clauss of Cocoa Bean Café & TaDa Catering

Trio of Pemmican Cake, Corn Ice Cream and Saskatoon & Sour Cherry
Cobbler
Field Stone Fruit Wines Wild Black Cherry Dessert Wine

