

12th ANNUAL



THANK YOU

for joining the Rotary Club of Kamloops as we host
THE CULINARY EVENT OF THE YEAR

CHEFS in the CITY

NOVEMBER 4, 2019

TRU Campus Activity Centre

PRESENTING SPONSOR



A DIVISION OF FIRST WEST CREDIT UNION



THANK YOU
TO OUR SPONSORS

WINERIES / BREWERIES

Bright Eye Brewing

292 Tranquille Road, Kamloops | 250.312.1702
Dexter Milk Stout, How Merlot Can You Go

Celista Estate Winery

2319 Beguelin Road, Celista | 250.955.8600
Cuvee (White Blend), Marg's Rosé, Inspired Madness
(Marechal Foch), Shuswap Lollipop (Dessert Wine)

Fort Berens Estate Winery

1881 BC-99, Lillooet | 250.256.7788
Pinot Gris, Chardonnay, Cabernet Franc,
Meritage (Red Blend)

Harper's Trail Winery

2761 Shuswap Road, Kamloops | 250.319.4611
Silver Mane Block Riesling, Chardonnay, Field Blend White,
Rosé, Pinot Noir, Field Blend Red

Hester Creek Estate Winery

877 Rd 8 #1, Oliver | 250.498.4435
Pinot Gris, Chardonnay, Rosé, Cabernet Merlot,
Character Red, Reserve Cabernet Franc

Iron Road Brewing

980 Camosun Crescent, Kamloops | 778.800.2696
Handcar ISA, Locomotive Lager

Larch Hills Winery

110 Timms Road, Salmon Arm | 250.832.0155
Ortega, Mad Angie (Madeleine Angevine), Tamarack Rosé,
Grandview Bench (Red Blend), Merlot

Monte Creek Ranch Winery

2420 Miner's Bluff Road, Monte Creek | 250.573.5399
Hands Up White, Riesling, Rosé, Hands Up Red

Noble Pig

650 Victoria Street, Kamloops | 778.471.5999
Belgian Pepper Ale, Brut IPA

Recline Ridge Winery

2640 Skimikin Lake Road, Tappen | 250.835.2212
Ortega, Siegerrebe, Shuswap Celebration (Blush),
Just Being Frank, Marechal Foch

Red Collar Brewing

355 Lansdowne Street, Kamloops | 778.471.0174
Squash Gourdon, Dubbel

GOLD SPONSORS

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Kamloops This Week

Stingray Radio

SILVER SPONSOR

TasteFull Excursions

BRONZE SPONSORS

Vital Signs

Lee's Music

PHI Hotel Group

Gordon's Food Service



THANK YOU

Rotary Club of Kamloops would like to extend a huge thank-you to all of the participants in this event. Without their support this would not have been possible. We appreciate the planning and hard work that went into the creation of their menus for tonight. Their contributions have been an integral part of the success of the evening. We encourage all of our guests to visit them in their business locations and enjoy the full range of products they have to present.

RESTAURANTS & CATERERS

4 Oak Oil and Vinegar

#22-1415 Hillside Drive | 778.471.1154

Warm, sweet and savoury appetizer portraying 4 Oak flavourful balsamic vinegars and infused olive oils

Attaboy

555 West Columbia Street | 250.374.0358

Beef Brisket with Poppadoms; served with Roasted Garlic Mashed Potatoes and Peppercorn Demi Sauce

Cordo Resto + Bar

540 Victoria Street | 778.471.8035

House-made Lamb Meatballs with San Marzano Sauce, Whipped Burrata and Prosciutto Gremolata served on Grilled Bread

Earls Kitchen & Bar

1210 Summit Drive | 250.372.3275

Lobster Tostadas and Buffalo Cauliflower; Earl's Infamous Gingerbread Cake

Flavours of India

610 Columbia Street W. | 250.374.0340

Paneer Makhni (veg dairy), Chana Masala served with Rice and Bhartha (eggplant)

Forno on 5th

120 5th Avenue | 236.425.1977

Patatas Bravas: Chorizo & Tomato stuffed Local Potatoes, Aioli, Gremolata; Assorted Bruschetta: Seasonal toppings, House-made Focaccia

Hop 'n' Hog Tap & Smokehouse

424 Clearwater Valley Road, Clearwater | 250.674.3654

16hr Alder-smoked Beef Brisket on a Polenta Crostini with Garlic Aioli and Caramelized Red Onions

Mason's Kitchen and Bar

1000 Clubhouse Drive | 250.828.9404

Tarte Gourmet Mille-Feuille with Mascarpone Vanilla Cream and Carmel Sauce

Maurya's Fine Indian Cuisine

165 Victoria Street | 250.377.4969

Chicken Tikka and Samosas

Mittz Kitchen

227 Victoria Street | 778.471.5050

with

Twisted Olive

Four Points Sheraton, 1175 Rogers Way | 236.425.3001

Prime Rib served on top of Yorkshire Pudding with au Jus

Moxie's Grill & Bar

225 Lorne Street | 250.852.6710

Miso Ramon bowl with Pork Belly

Romeo's Kitchen + Spirits

Coast Kamloops Hotel and Conference Centre

1250 Rogers Way | 250.372.5312

with

Uptown Chefs Catering & Events

1250 Rogers Way | 236.425.2499

Spice Smoked Beef Brisket with Pazole Rojo and Tomatillo Chow Chow

Salty Fig Catering

Kamloops BC | 604.290.4237

Earl Grey Custard, Vanilla Bean Pavlova with Candied Citrus Zest

Storms On the River

1502 River Street | 250.372.1522

Duck Confit with Duck Fat Potatoes and Maple Bone Marrow Demi-glace

Sun Peaks Grand Hotel & Conference Centre

3240 Village Way, Sun Peaks | 250.578.6000

Braised BC Pork Cheek with Lemon & Parsley Gremolata and Risotto & Shaved Parmesan Cheese

Sun Peaks Mountain Resort

Village Day Lodge, Sun Peaks

Pig Crackling with Togarashi and Tuna Tartar

The Chop 'n Block

#10-12—1415 Hillside Drive | 250.828.8616

Slow Roasted Porchetta served on a Ciabatta Bun with Lemon Aioli

The Rock Eatery

5689 Hwy 97, Falkland | 250.379.2420

Mini Yorkshires stuffed with Smoked Prime Rib

Thompson Rivers University Conference Centre

TRU Campus Activity Centre, 900 McGill Road | 250.371.5723

Open Faced Whiskey BBQ Pulled Chicken Slider on Garlic Herb Focaccia Topped with Cilantro Lime Slaw (Dairy-free)—Gluten Free bread crisps available for guests that require a gluten free substitute; Guacamole & Pico de Gallo with Fresh Cut Tortilla Chips (Gluten-free, Vegan)

TRU Culinary Arts Program (Accolades Restaurant)

TRU, 900 McGill Road | 250.828.5354

TRU Honey Candied Salmon on Chili Bannock with Boursin Cream, Mustard Beans and Pea Shoots; Chocolate Cinnamon Mousse Profiterole with Local Raspberry Coulis

FUNDS
RAISED

Funds raised from this event support the Kamloops Food Bank, Rotary Food Drive, Rotary Family Dinners, TRU Culinary Arts Scholarships, and many other programs benefiting youth and the disadvantaged in our community.