

## Alberta Burger Fest 2016 Restaurants Competing in the \$20 Category

### **1410 World Bier - 1410 17 Ave SW**

Spolumbo's Spicy Italian Burger – Spicy Italian pork patty from Spolumbo's, sundried tomato pesto, chevre, pico de gallo, fire roasted red pepper, Havarti cheese, garlic bistro aioli, served on a sesame Kaiser from Calgary Italian Bakery.

### **Alloy - 220 42 Ave SE**

Sungold lamb burger, traditional Hutterite double smoked bacon, Fairwinds feta cheese, red hat tomatoes, harissa aioli, mint relish.

### **Anejo – 2-2116 4 St SW**

Chili Relleno Burger - Ciabatta Bun | 7oz pure beef patty | pickled red onions | sriracha crema | baby arugula | mozza and goat cheese stuffed relleno | tomato sauce | served with a side house salad.

### **Anju - 344 17 Ave SW**

The Manimal - Ground Wagyu brisket, kimchi sauce, cheese curd, mushrooms, onion, sourdough brioche bun.

### **Big Rock Grill - 5555 76 Ave SE**

The Attitude Burger

### **Blue Star Diner - 809 1 Ave NE**

The Prime 809 - 1/2 lb grass fed Mitchell Beef patty, smoked bacon, saucy truffled onions, emmental cheese, roasted shallot and horseradish mayo, smoked tomato relish, shredded lettuce, Gull Valley tomato, house pickles, on a toasted egg washed bun. Gluten free bun available from Care Bakery as a substitution.

### **Brasserie Kensington – 1131 Kensington Rd NW**

Ultimate Mushroom Burger – Ground pork patty with wild morel mushrooms, grilled onion, chanterelle mayo, and aged cheddar cheese.

### **Dairy Lane Café – 319 19 St NW**

The Elizabeth Street – 2 grass fed Mitchell beef patties, pulled brisket, roasted jalapeno cream cheese, red pepper jelly, Gull Valley butter leaf lettuce, Gull Valley tomato, pickled red onion, garlic mayo on a pretzel bun. Gluten free bun available from Care Bakery as a substitution.

### **Diner Deluxe – 104-350 Aspen Glen Landing SW**

Surf n Turf – Brown butter & saffron poached lobster on our house ground brisket & sirloin.

### **Farm - 1006 17 Ave SW**

The 'Alberta Blue' - Silver Sage beef, Dragon's Breath blue cheese, house made bacon, sweet and sour onions, local lettuce & tomato, garlic aioli, pickle served on a toasted bun. Choice of salad or potato wedges. Gluten free option - \$2 extra for the substitution of the bun

### **Grey Eagle Casino - Little Chief - 3777 Grey Eagle Drive**

Chinook Bison Burger – Charbroiled to perfection with Saskatoon berry, goat cheese aioli, summer fruit chutney, candied bacon, sweet butter lettuce & spiced pickled onions.

### **Living Room - 514 17 Ave SW**

Pan Seared Brisket Burger - House ground CAB brisket, toasted brioche bun, fried mortadella, taleggio, sauerkraut, mustard aioli, creamy brussel sprout slaw with crushed peanuts.

### **Local 522 - 522 6 Ave SW**

Gouda-Stuffed Bison Bacon Burger - 6oz Bison/Wagyu Patty stuffed with smoked Gouda, wild boar sriracha bacon, beet habanero relish, roasted garlic aioli, beefsteak tomato, black kale, fried egg, and brioche bun.

### **Lot 102 - 102 10 St NW**

El Patron – Alberta beef and chorizo sausage patty, topped with jalapeno Havarti cheese, chipotle aioli, crispy jalapenos and finished with house made guacamole and tequila pico de gallo.

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### **MARKET Restaurant - 718 17 Ave SW**

The "works" MARKET Burger - House ground Alberta Silver Sage beef, confit serrano pepper, caramelized onion, cheese curds, homemade mushroom mustard, butter leaf, topped on a house baked potato bread.

### **Modern Steak - 107 10A St NW**

33 1/3 – Custom burger blend with equal parts of Waygu chuck from Brant Lake, 40 day dry aged ribeye from Ben's and grass fed tenderloin from Pine Haven Farms, brioche bun, Bothwell black truffle monterey jack, double smoked bacon, onion marmalade, lemon aioli, house bbq sauce & kosher pickle.

### **Notable - 4611 Bowness Rd NW**

Naturally raised beef & pork, Québec cheese curds, Oka cheese, black truffle aioli, crispy onions, house made sesame bun.

Served at brunch, lunch & dinner

Gluten Free option available

### **One 18 Empire - 820 Centre St SE**

Empire Burger – 8oz Alberta beef patty on sesame bun, Worcester aioli, crispy deep fried shallots, American cheddar, whisky glazed bacon, pickled jalapenos, tomato, and lettuce.

### **Parc Calgary - 818 16 Ave SW**

Oxtail Rillettes Burger

### **Redwater Rustic Grille, South - 9223 Macleod Trail SW**

Surf n Turf – 2 4oz angus beef patties topped with a cream sriracha lobster meat salad, roasted red pepper ketchup, plus regulars on a brioche bun.

### **Roosevelt - 933 17 Ave SW**

The Brant Lake Wagyu Burger – Brant Lake Wagyu beef patty, bacon tomato jam, smoked gouda cheese sauce from Sylvan Star, boar bacon, chipotle focaccia house made burger bun.

### **Smuggler's Inn - 6920 Macleod Trail SE**

The Land Burger - 8oz Alberta beef patty, slow braised pork belly, pickled wild mushrooms, fried egg, gruyere, truffled aioli, frisee, pretzel bun.

### **The Block - 2411 4 St NW**

Yes. The Big Block Burger will be available gluten free for \$3 and the slider for the tour gluten free for \$1.50.

### **The Derrick - 620 8 Ave SW**

Le Bourgeois – Montreal smoked meat patty, Alberta rye Dijon, cheese curds, poutine gravy, potato chips on an in-house made sour dough bun.

### **The Main Dish - 903 General Ave NE**

Caprese Burger - With our in house made Alberta beef burger patty, buffalo mozzarella, Red Hat beef steak tomato, pesto aioli, fresh basil, and balsamic glaze, on a European Bakery brioche bun.

### **The Mission - 1919 4 St SW**

4Km Farms Cotechino Burger – House made cotechino sausage made from local small production 4K farms pork. Slowly rendered and caramelized. Fresh Canadian rhubarb mustard, organic egg from southern Alberta, soft bun made from lentil flour. Truffle oil and parm tossed potato frites.

### **The Nash – 100-929 11 St SE**

Hickory smoked brisket, smoked cheddar, thick cut onion rings, Texas style BBQ sauce, peppercorn aioli, house made sesame bun.

Served at brunch, lunch & dinner, gluten free option available

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**Township Bar & Grill – 181-250 6 Ave SW**

Township Lamb Burger - 8 Oz Lamb burger with mint chutney, goats cheese, lettuce, tomato, arugula, garlic aioli on a brioche bun.

**Vintage Chophouse & Tavern - 322 11 Ave SW**

Vintage 2016 – Ground tenderloin patty, foie gras torchon, peach Anglais, lettuce, tomato, bun.

