

## Pre-game meal hits the mark

Vancouver Canucks fans seeking a sumptuous meal on the cheap before the big game should head to Sweeney's of Yaletown. Chef Glenn Saunders serves up a rustic slow-roasted, mustard-crusting inside round sirloin tip with sweet potato flan, vegetables, salad, dessert and a shot of whisky for \$25. — QMI AGENCY



## Lumiere chef serves up a taste of France

Dale McKay, Lumiere executive chef and B.C.'s only AAA Five Diamond Award winner, is hosting a five-course taste of France wine dinner Tuesday. The menu includes Dungeness crab salad, cornmeal crusted Qualicum Bay scallops and roasted rack of Opal Valley lamb. Seats are available for \$95. — QMI AGENCY

## Orange hint the right mix



**Colin Jack**  
Justthereforthebeer.com

A host of new winter products are going to excite beer adventurers. Watch for several seasonal ales from B.C. craft breweries in both 650 ml bottles and mixed packs.

### My Pick:

Mandarin Orange Amber Ale, part of the Dead Frog Winter Mixer, advertises that it is "refreshing ... like running naked through the snow". Indeed! The colour and nose are inviting; the intense smell blends orange and roasted nuts. The translucent amber shade is warm and vibrant.

The flavours spawned a memory of when my mom, a.k.a. Santa, would leave a mandarin orange in the bottom of our stockings as a healthy option after we gobbled down chocolates.

You will eagerly dive into this beer because of the aroma but the palate will not become overwhelmed. The subtle mandarin tang also rejuvenates.

Hitting the shelves next week the "Winter Mixer" will be available everywhere by the end of the month. Alternatively, taste it at Original Joe's restaurants throughout the Lower Mainland.

Listen to Just Here For The Beer Radio live on Oct. 12 at 6 p.m. on AM 650, or visit [justthereforthebeer.com](http://justthereforthebeer.com)

# 'Slambers' something to Relish



**Raj Taneja**  
Urbanmixer.com

In the search of the "Home-world", the dynamic duo Rangelina sample sliders wherever they go. This week, things magically come together.

**Angelina:** Relish GastroPub & Bar is all about sports, deals and comfort food. Catch a game on the screens, enjoy shots of Fireball, which is frequently on special, or simply find food that makes you happy, like poutine.

**Raj:** I think we're in luck. I learned from General Chee in the last dimension that the number '8' was lucky. Relish is located at 888 Nelson Street.

**A:** Lucky as in having sliders. They've focused their energy on creating one spectacular type, 'slambers!'

Relish serves up painstakingly-created Lamb Mini Burgers or 'slambers' for wayward travellers seeking a tasty treat.  
PHOTO RAJ TANEJA



**R:** Ah, local lamb cheeks braised for two hours in a red wine and lamb stock reduction.

**A:** Wait! The best part is the choux bun. It's like a mini eclair with salt and rosemary added to give it a savoury flavour.

**R:** On one side of the lamb cheeks Chef Dan Kushner has strategically placed a goat cheese Dijon spread, on the

other, a mint mayonnaise. He then adds the mouth-watering choux bun to make it complete.

**A:** This is the perfect chemistry for a slider in just a single bite. That's right, it's a mini-mini slider, but just as satisfying as the big guys.

**R:** You're only satisfied because they serve five on a plate for \$10. What they really

should be doing is boxing them up and selling them by the dozen, they'd make a mint.

We mustn't forget about the Chinese buns facing exile from last week's article. Let them know

@GoldFishKitchen on Twitter and make sure to use the hashtag #savetheporkbun.

## One Hundred Days down with the mix



**Sarah Rowland**  
Dining Chronicles

Ever since One Hundred Days popped up at the Opus Hotel in the space formerly known as Elixir Bistro (350 Davie St.), it's been getting mad attention for the art. And so it should. Graffiti artist Vince Dumoulin did a bang-up job of transforming an atypical Yaletown venue into a sweet slice of '80s b-boy heaven.

So they got the decor down. But, the question on every foodie's mind is can the grub

live up to the visual street cred? Short answer: Yup.

Long answer: At heart, the menu is high-end, eclectic pub food. And there ain't anything wrong with that, especially when you add super fun cocktails and an impressive wine list into the mix. In fact, there are several dishes worth coming back for over and over again.

The Kick-Ass Burger (\$17), for example, more than lives up to its name. With a meaty beefy strip-loin patty, caramelized onions and tang-o-licious sauce, it's the best I've tried in



The calamari and popcorn shrimp is delicious, but filling.  
PHOTO SUBMITTED

this city thus far.

I also recommend trying any dish that comes with burrata cheese and/or albacore tuna – top-notch quality here. The truffle mac and cheese (\$8) is

sinfully good as well.

The calamari and popcorn shrimp (\$14) is also worth mentioning, but keep in mind it's a really filling, heavy appie for just two people. Best to either enjoy this "small" plate on its own or share it with groups of three or more.

A fun way to cap off a date here is sharing a make-your-banana-split kit. With several toppings to work with, you can customize this classic dessert and make every bite your own. With that on the menu, this concept restaurant is officially complete.

### HOT OFF THE BLOGS

[cheapappetite.com](http://cheapappetite.com)

#### Thai Basil

As a Thai-born Canadian, I'm very picky about my native food. Since I started *CheapAppetite.com*, Thai Basil is the only Thai restaurant I've featured.

Their pad grapow, my favourite, had me shaking with excitement the first time I tasted it. The authenticity was so good it was almost as if I was on the beach in Hua Hin enjoying a meal.

This dish was so heavenly it was almost as if I could see the light beaming through the clouds and shining onto me. The hallelujah music burst out. I almost cried tears of joy. It had taken me more than a decade to find such an authentic dish here in North America.

Thai Basil's pad grapow, available with beef, chicken or pork (subject to availability), comes with jasmine rice and a fried egg for \$8.95, plus the Hated Sales Tax. Though it's not in my "Cheap Eats under \$5" category, considering that I no longer have to fly to Thailand for the dish, the price is worth every penny.

Thai Basil:  
1215 Thurlow St, Vancouver.  
Tel. 604-685-6754  
[thaibasilvancouver.ca/home](http://thaibasilvancouver.ca/home)

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