

Flapjack feast for good cause

Pancakes are on the menu Sunday at Yaletown's Glowbal Grill where an all-you-can-eat contest will raise money for a good cause. The restaurant will be offering diners gourmet pancakes with 100 per cent of proceeds from the sales going to Union Gospel Mission.

— QMI AGENCY



Taste of France gratis

B.C. Liquor Stores are promoting French wines through Nov. 15. The provincial distribution arm has partnered with *Wines of France* to publish a French food and wine recipe book for shoppers to take home, free of charge. Local chef David Robertson from the Dirty Apron Cooking School contributed to the book.

— QMI AGENCY

Fruity balance of brew



Colin Jack
Justthereforthebeer.com

Historically, beer has been seasoned with local fruit and spices to add flavour. These natural additives add character and complexity.

The most important role of fruit or spiced beer isn't creativity but balance. The fruit sweetness steadies hop bitterness extremely well.

My Pick: What The Huck Huckleberry Wheat Ale – Fernie Brewing Company

Great name, unique beer. What The Huck combines wheat ale with the tart sweetness of huckleberries. This berry is a relative of the blueberry and has a lot of the same essence – light in flavour, slightly acidic and cunningly sweet.

What The Huck has a very alluring aroma and a feint blue-purple tint. Similar to other wheat ales, the high flocculent yeast remains suspended in gravity causing the beer to appear cloudy.

The first sip reveals a beer that has tart notes and a light vinaigrette mouth feel in the finish. The aroma is more prominent than the resulting flavour that is appealing and well balanced. Refreshing!

Listen to Just Here For The Beer Radio live Mondays at 6 p.m. on AM 650, or visit justthereforthebeer.com

Improving on perfection



Sarah Rowland
Dining Chronicles

Most people think, "If it ain't broke, don't fix it". It's evident the creative culinary forces behind Goldfish Pacific Kitchen (1118 Mainland St.) aren't most people. Chef Ryan Mah and executive chef Curtis Webb recently revamped GPK's world class, contemporary West Coast menu. Bold move, considering the previous menu was damn near flawless. But it worked.

As hard as it is to imagine – the power duo, who many foodies may know from their days at Joe Fortes (GPK's sister restaurant) – managed to improve on perfection (but don't worry, they left the famous bacon fried rice [\$9.95] as is).



Goldfish Pacific Kitchen offers scrumptious seafood dishes. PHOTO SARAH BLYTH

Must-tries are the puck-sized Qualicum Bay scallops (\$29.95). Warning though: These meaty beaty marshmallows of the sea may cause you and your dining companions to make suggestive "Mmm-Mmm" moans with every bite. Yes, they're that good. Served with baby bok choy, raisin emulsion and smoky bacon (gotta love a restaurant that's

not afraid of bacon), this seafood dish is over-the-top good.

And speaking of cured pork, another must-try is the king crab tempura (\$18.95) wrapped in – you guessed it – bacon!

I also recommend any dish that's served on top of their truly unique crushed potatoes. Imagine the best of both

mashed and baked worlds – so, so good.

In term of atmosphere, this Yaletown hotspot has got a "put on your glad rags and lets make a night of it" vibe. Yet, it's anything but stuffy or overly "fancy". It's very lively, elegant, warm and social. And now, evidently, we can add "always evolving" to that list of adjectives.

Exclusive clubs deliver exquisite sliders



Raj Taneja
Urbanmixer.com

Rangelina are back at it again, tasting sliders and searching for the homeland. In this quest, they find themselves gaining the trust of the local aristocracy.

Raj: We landed at 915 West Hastings and were ushered into The Vancouver Club. Our host stated, "Members and guests only and tonight you two are my guests."

Angelina: He assured us the club was fit for dignitaries.

R: We had a plate of sliders

made from 100 per cent ground Kobe beef. They came in a sesame seed bun with sautéed wild mushrooms, truffle mayo and homemade barbecue sauce topped with a cornichon straight from France.

A: Sous chef Tobias Grignon confessed a new addition made from the confit of Mount Lehman duck leg and foie gras was on the way to replace these sliders.

R: We then traveled across the courtyard to 837 West



Hastings where we found the Terminal City Club.

A: We were lucky enough to befriend a member in the building's gold-plated foyer. Upon telling her of our quest, she showed us to the exclusive, members-only wine bar and commanded sliders.

R: What ensued was awe-inspiring. The Terminal City Club's menu has beef tender-

loin sliders with spicy mustard, Japanese mayo and pickled vegetables on the side.

A: The sous chef, Michael Mousseau, informed us the club has also been presenting a warm veal schnitzel slider on a ciabatta bun with grainy mustard and red cabbage coleslaw that will no longer be available after today, October 22.

R: The Bavarian schnitzel sliders are to die for and will be served in the Grill upstairs from 4 p.m. – 7 p.m. The beef tenderloin sliders, equally deadly, are available throughout the club during regular hours.

HOT OFF THE BLOGS

shermansfood-adventures.com

Mochikas

Consider this scenario. You have dinner plans with a hot date. Sure, you can do the usual places ... boring!

But what if you suggest Mochikas?

This little Peruvian hole-in-the-wall serves up dishes such as arroz con plato (six-hour braised duck) and seco de cordero con frijoles (marinated lamb in cilantro sauce) for around 12 bucks.

Wow, that is impressive. Shows a level of cultured refinement.

Hold on there ... there is one caveat. What if I told you this place is located within Platinum Touch Auto Spa?

Excuse moi? That's right. If your date hasn't looked at you funny by now, carry on. Just remember that it's only open during dinner hours until 8 p.m. from Thursday to Saturday. Hey, don't take my word for it. Check it out yourself.

Remember to bring your car, this way you can eat and have a shiny car to hit the town after dinner.

Mochikas Peruvian Cafe
1696 West 5th Avenue
Vancouver, B.C.
604-739-7378

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