

Gold medal chef

C Restaurant Chef Robert Clark reigned supreme at Vancouver's 2010 Gold Medal Plates. Clark was crowned Culinary Champion for his Fraser Canyon rabbit terrine with spot prawns, pickled chanterelles, with a pepery tuile and a tomato consommé.

— QMI AGENCY

**Odgen is tops**

Victoria-based bartender Simon Ogden won top prize at the B.C. Hospitality Foundation fundraiser Dish N' Dazzle, held at the Vancouver Convention Centre last week. The Veneto Lounge keeper won with his "Rhymes with Orange" concoction, which included Glenmorangie Single Malt Scotch Whisky. The event raised more than \$25,000 for the BCHF. — QMI AGENCY

Great beer diversified

Colin Jack
Justthereforthebeer.com

In business, it is important to adapt, move forward or change to survive. Large breweries have done this in several ways in recent years. Acquisitions of small breweries, re-branding and mergers have helped Canadian companies maintain market share.

One of the unique developments has been diversification. Domestic companies have started to alter the typical consumers' idea of beer. "New" flavours and styles line the shelves.

Ironically, various conglomerates have looked toward the microbreweries for inspiration. Some beer snobs hastily dismiss products brewed by these giants.

My Pick: Alexander Keith's Harvest Ale

Only available in limited release, this is the most aggressive flavour created by Alexander Keith to date. A blend of chocolate and roasted malts gives this beer a dark brown colour.

The impression is subtly sweet with hints of caramel and delicately roasted grains. It also has pleasant, bitter notes from the hops.

Harvest Ale is a full-flavoured beer that combines well with baron of beef, sharp cheeses or turkey potpie.

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Sliders Ming style

Raj Taneja
Urbanmixer.com

The smoke has cleared from the Halloween festivities at 100 days; Rangelina have landed in a parallel dimension that is adorned with terracotta warriors standing tall and looks similar to a Ming Dynasty garrison. Their contact in this dimension is the great emperor himself, Trevor Lee, and he brings terrific news.

Raj: Terracotta Modern Chinese Restaurant on Alexander Street in Gastown is a Chinese food restaurant that uses modern ingredients and flare.

Angelina: They also have Asian-inspired cocktails like the "Rising Phoenix," "Chun-

Li" and "Big Trouble in Little Gastown," to name a few.

R: Remember those Pork Bun Sliders at Goldfish Pacific Kitchen we've been trying to save?

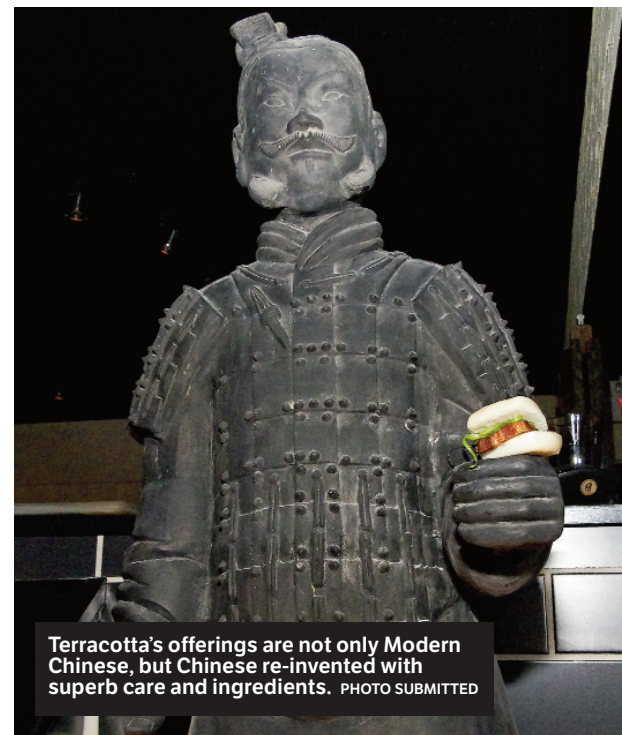
A: I can only guess that this is their homeland. There's thousands upon thousands of pork buns here, waiting to go into action — pork belly, braised and marinated in-house, a house-picked cucumber in the mix and served on a plain white, steamed Mantou bun.

R: But wait, it gets better — the pork buns have a big brother — the Beef Shortrib Slider made with braised beef done in-house, green onions and served on a Mantou bun which has first been steamed and then fried.

A: It's got a golden-brown colour and could blend in with any slider but tastes like a piece of heaven.

R: It's their top seller. With the strength of Terracotta's Emperor, the popularity of both the Braised Beef Sliders and the Pork Bun Sliders, we'd fathom to say that these sliders are here to stay.

Editor: You'll have to go to Terracotta to find out about the secret ritual relating to these sliders. And what about the sliders we've been trying to save at Goldfish? Raj and Angelina were successful. The public has appealed to the powers that be and the Pork Bun Sliders are there to stay. Stay tuned next week for a new quest.



Terracotta's offerings are not only Modern Chinese, but Chinese re-invented with superb care and ingredients. PHOTO SUBMITTED

Drowning in bistro's many drink choices

Sarah Rowland
Dining Chronicles

Corner Suite Bistro de Luxe boasts one of the biggest drink lists in town. So, before you can even think about what to eat there, the big question is what to drink? Ahhh, decisions, decisions.

There's a whole page dedicated to just champagne cocktails! As a big fan of the ole bubbly, it was almost too much for me to process at once. Do I get the Ritz with Cognac, Cointreau, sugar and orange or the Hemingway with Pernod or perhaps a classic Kir Royale



Corner Suite Bistro de Luxe has a drink for everyone. PHOTO SUBMITTED

with Crème de Cassis? I ended up getting some straight-up champers — (I'm pretty pre-

dictable that way).

As for the contemporary French-inspired menu at this

truly chic, black and turquoise restaurant (850 Thurlow St.), there's a lot to choose from here. And since I played it safe with my beverage, I opted for food a little out of my comfort zone. I tried the crispy pork belly served with lentils, apple and ginger salad and gribiche (\$25).

My dinner companion, meanwhile, enjoyed the duck confit with ratatouille and salsa verde (\$19). Both were worthy of a top-notch rating. However, if I had to choose between the two, I'd probably order the pork dish again. Though, I think my companion would say the reverse.

One thing we do agree on is the must-have starters here are the baby French onion soups (\$5) and the crab cakes with peach puree (\$14).

Oh, and you can't leave Corner Suite without trying the "tarte tatin à la minute" for two with vanilla bean ice cream (\$16).

Don't worry if you're too full for dessert — this open-face apple pie specialty takes 20 minutes to make, which should give you some time to make some room in your belly. If not, just adjust the notch on your belt because, believe me, this dessert is worth every calorie.

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