



25 BEST EATS IN CALGARY

It's a tall order to declare anything food-related "the best," but these are the latest and greatest tastes that have crossed my palate in Calgary in the last year, from fresh-from-the-farm foods to menu items at some of the city's most elegant and eclectic eateries.

by Cinda Chavich photography by Angel Man



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**THE LEMON BERRY CHIFFON
CAKE WITH LEMON MOUSSE
AT NECTAR DESSERTS**

If you like a good lemon dessert, this ethereal combination of lemon-on-lemon is nirvana. And where else can you have your lemon chiffon — or red velvet cake — with a glass of fine wine, or your Smoky Chocolate and Sea Salt Caramel Tart with a tot of single malt scotch? Like I said, nirvana. (Upstairs, 1216 9 Ave. S.E., 403-263-8486, nectardesserts.com)

**BRATS 'N BEER
AT WILD ROSE
BREWERY &
TAPROOM**

Falling solidly into the proverbial “match-made-in-heaven” category is this hearty combination, featuring some of the best locally made sausage (from the Old Country Sausage Shop), simmered in some of the best locally made beer (the Wild Rose IPA), with apple-braised cabbage and beans on the side. Heavenly. (Calgary Farmers’ Market, 403-720-2733, wildrosebrewery.com)

**DIAMOND WILLOW
ORGANIC BEEF**

If you imagine your steak was once ranging free in southern Alberta, well now you can have your steak and eat it, too. This organic beef comes from seven serious ranching families who won’t compromise the health of their wild foothills environment to raise cattle. And there’s no compromise on taste or quality, either. (Available at Community Natural Foods and Save-On-Foods, diamondwillow.ca)

**HOUSEMADE FRESH
PASTA AND SAUCES
AT MERCATO**

There’s no better place for fresh homemade pasta, whether you have a hankering for black pepper linguine, chunky little radiatore or fat papardelle noodles. Mercato’s grocery side features the kind of homemade sauces (and things like Cathy Caracciolo’s home-canned tomatoes with basil) you can’t find in the supermarket. Mix and match to take home and indulge in pasta like mamma used to make. (2224 4 St. S.W., 403-263-5535, mercatogourmet.com)