

WHERE

SHOPPING, DINING, ENTERTAINMENT & MAPS

CALGARY

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the
holiday
issue

10 GIFTS WITH
GLAM-FACTOR

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Dress up for the season

Backstage at
THE NUTCRACKER

PLUS:

ONE-ON-ONE
WITH FLAMES STAR
ROBYN REGEHR

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REMEMBERING
OUR VETERANS



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AMERICAN

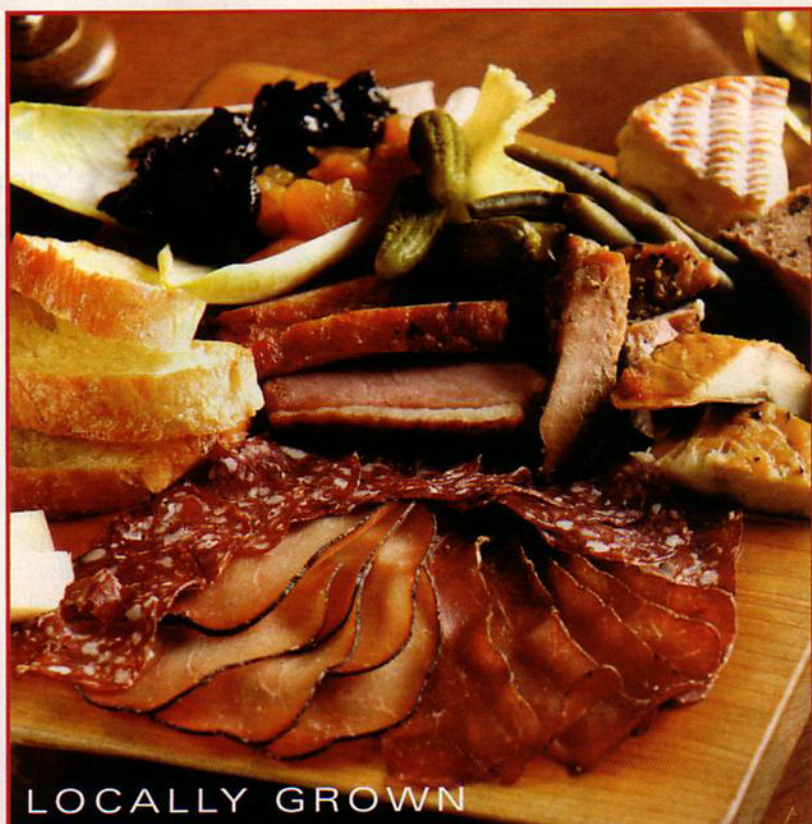
THE BELVEDERE—The dining room and lounge defines elegant, luxurious and discreet; traversing between cosmopolitan chic and presidential power lunches. Consistently reviewed as one of the city's best fine-dining restaurants, and rated one of the top 500 wine selections by the *Wine Spectator*. Lunch: Tue to Fri 11:30 am - 2 pm; dinner: Mon to Fri 5 pm - 11 pm, Sat 4:30 pm - 11 pm. Sun closed. Lounge open later. 107 - 8 Ave SW, 265-9595. (Map 3-E7) \$\$\$

THE RANCHE'S ROCKY MOUNTAIN CHARCUTERIE BOARD.

BUCHANAN'S—Themed on an old-fashioned San Francisco chop house. Steaks and chops are the central items on the menu with daily specials and fresh seafood. Try the cheeseburger. Over 20 varieties of wine by the glass. 198 single malt Scotch whisky. 11 am - 10 pm. 138 - 3 Ave SW, 269-7707. (Map 3-E6) \$\$\$

MURRIETA'S WEST COAST BAR & GRILL—Located in the historic Alberta Hotel Building (c.1890). The menu features Pacific crab cakes, rack of lamb, fresh seafood, pastas, steaks and flatbreads. Large selection of wines by the glass. Classy lounge with live piano. No minors. Mon, Tue 11 am - 11 pm; Wed to mid; Thur to 1 am; Fri and Sat to 2 am; Sun 4 pm - 10 pm. 200, 808 - 1 St SW, 269-7707. (Map 3-E6) \$\$\$

BAKERIES
URBAN BAKER—Specializes in slow-rising, hand-made breads leavened with natural starter made from grapes. Features include apple, flaxseed & rosemary sourdough, roast squash with walnut



LOCALLY GROWN

Chef Thomas Neukom at **The Ranche** in Fish Creek Provincial Park brightens when asked about his appetizer, the Rocky Mountain Charcuterie board. Served on a wooden plank, Neukom says he's proud to offer up some of the best locally cured meats around, like air-dried bison, smoked peppered duck breast, wild boar terrine, elk salami and westphalia ham, plus there's also salmon candy and smoked mackerel. The restaurant offers two different versions of this popular dish; the evening platter is more of an appetizer with the meats served with light fixings of mustard melon, pickles and cranberry relish. The lunch plate is heartier with olives, pate, yummy cheeses and baguette slices added into the mix. Most of the ingredients are found locally, with the game meats coming from the Canadian Rocky Mountain Resorts Ranch just southwest of Calgary (Page 50).
—Laura Pellerine

and pumpkin seeds, and individual desserts. Also has great cinnamon buns (Sats and Suns only). 802 Edmonton Trail NE, 266-3763. (Map 2-B6)

BARBECUE
PALOMINO SMOKEHOUSE & SOCIAL

CLUB—Restaurant featuring American slow-cooked barbecue. Ribs, brisket, pulled pork and chicken dishes are created on a custom-made barbecue from Missouri that weighs one tonne and holds 750 pounds of meat. Non-barbecue dishes also available. Retro Western setting.