

La buca

PIED-À-TERRE

l'altro buca

For Immediate Release

WILD ABOUT GAME AND MUSHROOMS

Annual Festival brings Fall Flavours to Andrey Durbach's menus October 15th to 24th

September 17, 2009, Vancouver, BC – Join Pied-à-Terre, La Buca and L'Altro Buca in celebrating an adventurous selection of rare game, bold sauces and the finest fungi during this year's Game and Wild Mushroom Festival, held October 15th to October 24th. Chef Andrey Durbach's distinctive menus highlight the flavours of the autumn harvest and will offer diners a chance to experience the earthy tastes of locally foraged morels, chanterelles, matsutake, porcini and field mushrooms served alongside hearty cuts of unsung game and the rich reductions that Durbach is known for. For the first time, the Game and Wild Mushroom Festival will be featured on the menus at each of Durbach and Chris Stewart's three restaurants.

Intense flavours will take centre-stage on Durbach's Italian Game and Wild Mushroom menus at La Buca and L'Altro Buca with items such as seared Hokkaido scallops with crisp wild boar belly, cauliflower puree and warm balsamic vinaigrette; poached and roasted breast of pheasant served with foie gras stuffed morels, Parma ham and vin santo; and pappardelle pasta with ragu of bison cheeks, pecorino cheese and gremolata.

Fans of Durbach's French-fortified cooking at Pied-à-Terre will have a chance to sample countryside driven dishes such as air dried bison with warm potato and haricots vert, melted raclette and cornichons with pickled button onions; bigeye tuna served with chanterelles, red wine, beurre noisette and onion rings; and grilled loin of red deer with green peppercorns and wild alpine berries.

Full menus for each location are available below. L'Altro Buca is open for dinner seven nights from 5pm, for reservations please call 604.683.6912 or please visit: www.altrobuca.ca. La Buca is open for dinner Sunday to Thursday from 5 to 9:30pm and from 5 to 10pm on Friday and Saturday, for reservations please call 604.730.6988 or visit: www.labuca.ca. Pied-à-Terre is open for lunch Monday to Friday, noon to 2:30pm and dinner seven nights a week from 5pm to 10:30pm Monday to Saturday and 5pm to 9:30pm Sunday, for reservations please call 604.873.3131 or for more information please visit www.pied-a-terre-bistro.ca.

ABOUT LA BUCA, L'ALTRO BUCA & PIED-À-TERRE

Chef Andrey Durbach and business partner Chris Stewart opened their first venue together five years ago. Today, they own and operate three very distinct neighbourhood restaurants in Vancouver: La Buca, Pied-à-Terre and L'Altro Buca. Guided by the belief that every community deserves a perfect little place to dine, their restaurants offer inviting atmospheres paired with quality fresh ingredients and exceptional service.

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La buca

L'altro buca

Green salad, grilled mushrooms, lemon-truffle vinaigrette
Wild mushroom soup, porcini mushroom gnocchi, herb crema
House cured buffalo bresaola, Parmesan, fried capers, horseradish
Seared Hokkaido scallops, crisp wild boar belly, cauliflower puree, warm balsamic vinaigrette
Quail salad with Castelluccio lentils, pan fried endive, orange, hazelnuts and bacon
all starters \$12

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Wild mushroom risotto (vegetarian upon request)
Chestnut tagliatelle, mushroom puree, buttered cabbage, melted Taleggio
Pappardelle with bison cheek ragu, pecorino, gremolata
Spaghetti nero with rock shrimp, tomato, garlic, chilies, wild boar sausage
Foie gras tortellini in wild mushroom brodo
all pastas \$13/half order or \$19/full order

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Grilled bigeye tuna with chanterelle mushrooms, brown butter lemon marsala vinaigrette
Braised rabbit "hunter's style" with truffled noodles
Roast fillet of venison with cherries, black pepper and Italian brandy
Grilled horse tenderloin, sweet garlic puree, roasted field mushrooms, Chianti wine and Tuscan olive oil
Poached and roasted breast of pheasant, foie gras stuffed morels, Parma ham, vin santo
all main courses \$27.50

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Pannacotta with blueberries and sambuca
Zeppolini with soft caramel and poached apples
Torta di cioccolato with espresso sauce
Gorgonzola with pear jam and biscotti
all desserts \$7.50

*Three courses for \$45
Flight of three wines for \$20*

*Four courses for \$50
Flight of four wines for \$25
Premium wine pairings available upon request*

PIED-À-TERRE

Salade verte, lemon-truffle vinaigrette

Game consommé with quenelles and mushrooms

Air dried bison, warm potato and haricots verts, melted raclette, cornichons and pickled button onions

Scallop carpaccio with grilled mushrooms, crisp bacon, horseradish and mustard dressing

Wild mushrooms on brioche toast "Façon du Chef"

Roast quail with foie gras stuffing, braised lentils, port wine and green grapes

all starters \$12

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Grilled loin of red deer, green peppercorns and wild alpine berries

Roast breast of pheasant, morel mushrooms, truffled noodles, olorosso sherry

Milk fed veal chop à la forestière (+\$3)

Roast saddle of rabbit with chestnuts, sage, wild boar jambon, game jus

Bigeye tuna with chanterelles, red wine, beurre noisette, onion rings

Steak frites: buffalo entrecôte or fillet de cheval; choice of sauces

all main courses \$27.50

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Armagnac and prune pot de crème

Dark chocolate mousse with sour cherries

Mille-feuille of caramel, apples and crème fraîche

Unpasteurized Brie de Meaux, toasts and condiments

all desserts \$7.50

Three courses for \$45

(Milk fed veal chop à la forestière +\$3)

Flight of three wines for \$20

Premium wine pairings available upon request