

Two Chefs and a Table Announces Spring Dinner Events

Diners to be taken on a Culinary Ride South . . .



Over the past year, Two Chefs and a Table has developed a following for their special monthly multi-course themed dinner events. Whether focusing on a regional cuisine, a winery or even food pairings with both wine and beer, the monthly dinners are consistently sold out and give Karl Gregg and Allan Bosomworth free hand to let their creativity run free.

This spring, Two Chefs and a Table are resuming the monthly program with a pair of events where they'll take their diners first South, and then a little further South for two very special events. In April, with help from Paul Watkin of the Seacove Group, Karl and Al are cooking up a special Southern Dinner Party which combines tastes of the Deep American South with both wine and bourbon pairings. Then in May, Allan Bosomworth is turning his Mexican heritage loose on a spectacular menu to celebrate Cinco de Mayo with recipes from all over Mexico, prepared with superb locally sourced BC ingredients.

Taking place Wednesday April 14th, the Southern Dinner Party leans heavily on traditional tastes of the bayou like seafood fritters, Cajun spices and rounds out the menu with classic soul food like greens and grits. The courses are paired with wine selections and Bourbon cocktails which will have even the most liberal reaching saying "y'all" and thinking it might be time to throw on a little Lynyrd Skynyrd. Diners can choose to have the meal served with either the wine or bourbon pairings for \$65 per person or can have both for \$80 per person.

Lately, Cinco de Mayo has mostly been used as an excuse to throw back shots of bad tequila and drink slushy margaritas but Two Chefs are fighting back the tide with a menu that spans classic national dishes like Sopa Azteca to moles of Oaxaca and seafood of the coasts. While Two Chefs and a Table is very much a collaborative kitchen, the Cinco de Mayo menu being offered Wednesday May 5th is very much a labour of love for Alan Bosomworth whose Mexican heritage has led to a deep passion for the cuisines of Mexico. Watch for full menu details soon.

These two dinners are just a warm up for a busy summer when Two Chefs and a Table will be celebrating two years in business by relaunching their room and menu concept. Stay tuned for more details.

Two Chefs and a Table is located at 305 Alexander Street in Railtown. For more information or to book your table, call 778-233-1303 or email them at info@twochefsandatable.com. Reservations are recommended.

Two Chefs and a Table Southern Dinner Menu

Amuse bouche

Oyster Fritter amuse: Pearl Bay oyster, celery bitters remoulade

Wine: Domaine du Haut Censy Muscadet 2008

Bourbon: Willet Kentucky bourbon

First Course

Louisiana Crab Salad: Lump blue crab, celery, eggs, vine ripened tomato, Russian dressing

Wine: Monmousseau Cuvée JM Brut 2005

Bourbon: "The Cherry Bourbon Royale:" Bourbon with sparkling wine, maple syrup, bourbon infused cherry

Second course

Chicken and Waffles: Classic fried Polderside chicken, house-made waffles, pecan butter

Wine: Dante Robino "Sua" Lemon

Bourbon: "The Bourbon Smash:" Bourbon, fresh mint, simple syrup

Third course

Spicy Shrimp with Red Beans and Rice: Butter poached local Spot prawns, long braised spicy red beans, dirty rice

Wine: Domaine de l'Auster Faugeres 2008

Bourbon: Bacon Infused Bourbon Bloody Mary: double smoked maple bacon, bulleit bourbon, and celery bitter

Entrée: choice of

Southern deep fried turkey: Breast of turkey, fried green tomato, sausage stuffing, bacon braised brussels

OR

Pan Seared Catfish: Cajun breaded and fried, collard greens, jalapeno and peach coulis

Wine: Golfer's Douro Red 2005

Bourbon: "The I Reckon. . .": Bulleit Bourbon, lemonade, cherry simple syrup

Dessert

Sweet Potata Pie

Beer: Propeller Extra Special Bitter (ESB)

Bourbon: Bourbon and bitters cocktail