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Catch Restaurant

In landlocked cattle country, how could a seafood restaurant be one of the hottest in town? It would take flying freshly caught seafood from both coasts to the restaurant daily and serving it the same night in phenomenal dishes. That's exactly what Catch Restaurant does. The results are limitless possibilities. "We are not just fresh seafood, we are not any specific ethnic background, but we are both Canadian and global in style and production methods. And this allows flexibility and creativity to be a key that our chefs hold," says Dining Room Manager Sharon Steward.

The menu changes monthly in the elegant second-floor dining room and seasonally in the more casual main level oyster bar to accommodate both ingredients and the artistic whims of the chefs. But some favourites are there to stay: the wonton prawns with spicy togarashi dip; the Catch Salad of scallop ceviche, poached lobster, and greens with a burnt citrus vinaigrette; and the Surf and Turf featuring barbecue pork with seared scallops. Catch also features such dishes as grilled AAA Alberta Beef Tenderloin for red meat lovers.

The menu is all encompassing, and it can be hard to choose. Catch makes it easier with its Chef's Tasting menu in the dining room. "It's a gem not enough Calgarians take us up on," says Steward. The six-course tasting menu changes every four weeks and follows a specific theme that is carried through all courses. It is also available with wine pairings from the restaurant's selection of nearly 400 fine wines from around the world. As a sommelier that used to cook in the dining room as well, Steward has a fantastic knowledge of wines in relation to the cuisine and style of the restaurant. "There is a special comradeship between the food created and the wine suggestions offered," she says. It's the perfect balance of flavours and atmosphere at Catch.