

Chef brings LOCALS to Granville Island Market

On April 19th, Ronald was proud to bring the Valley's best to Granville Island Market in Vancouver. He was invited by Eric Pateman, of Edible BC, to be a guest chef at **Cooking with BC's Best Chefs Market Dinner Series**. Edible BC is Canada's largest culinary tourism operator, providing food lovers with the best information and events with which to experience the province's booming culinary scene; *"Our mission is simple – to introduce the public to BC's Culinary Artisans"*. After the Market closes, guest chefs cater to diners, who sit amongst the market's goods and products for a unique dining experience.

Pateman enticed a sell-out crowd; *"Locals Restaurant motto is "Food from the Heart of the Island", and there is no better way to sum up one of the most locally-based restaurants in BC. Experienced and talented Chef St. Pierre's passion for, and knowledge of, the rich bounty of Vancouver Island's Comox Valley is obvious. You've heard of the 100-mile diet – but what about the 30 minute diet? That's how long it takes to traverse the width of the Comox Valley by car – all 15 kilometers of it. Valley-produced organic beef, berries, vegetables, artisan cheese and breads rule his menu. Join us and taste firsthand the unique terroir of BC's fastest growing agritourism community."*

Ronald provided a scrumptious menu featuring outstanding regional products: Whaletown Bay oysters by Ces Robinson, Christine's Quackery duck liver pâté; Island Scallops Tataki; Fanny Bay Oyster Bisque with Natural Pastures Parmadammer cheese with fresh dill crème fraîche; Comox Valley organic salad greens served with Little Qualicum Cheeseworks Bleu Claire, grilled pear and roasted organic hazelnuts with Cider Press apple cider and dandelion syrup dressing; Island Bison pan seared Rib Eye medallion encrusted with Pattison Farms walnuts served on Prontissima Pasta pumpkin linguini with a chanterelle ragout and white truffle oil. For dessert diners were treated to Chai tea crème brûlée, Ancho pepper and chocolate biscotti, Nature's Way Farm Organic Blueberry Frangipane Tart and a lavender, plum and ginger parfait.

Chef St. Pierre was assisted by Chef Gaetane Palardy who has a local culinary tourism business (www.islandgourmettrails.ca), and Chef Leslie Stav, President of the North Vancouver Island Chefs Association (www.northvancouverislandchefs.com).



Left; Ronald St. Pierre, Center; Gaetane Palardy and Right; Leslie Stav