Tonight's Dinner Menu Selections

Course 1

Corazón Ancho Chicken
Crispy Battered Fried Chicken, Sweet + Smokey Ancho Chile Lime Sauce, Jalapeños + Cilantro

Beef Barbacoa Sliders
Slow Roasted Beef Barbacoa, Potato Mini Buns, Chimi Chimi Sauce, Poblano Coleslaw, Pickles

Fried Cheese Tequeños
Panko + Sesame Battered + Fried Smoked Mozzarella, Cilantro + Salsa Verde

Course 2

Cucumber Lime Ceviche GF
Basa Cured in lime, orange oil, cucumber juice, spicy red Thai chili + fresh cilanto

Pil Pil Prawns GF
Grilled Asado Marinated Prawns, Habanero Hot Sauce + Grilled Lemon

Roasted Jalapeño Hummus GF*|V
Roasted Jalapeños, Pumpkin Seeds, Garlic, Chickpeas, Tahini, Chile De Arbol, Pico De Gallo, Cilantro + Chapa Bread

Course 3

Carne Frites GF
Latin Marinated 8oz Chefs Cut Sliced Steak, Chimichurri, Cilantro, Spicy Serrano. Arugula Salad Tossed

Grilled Asado Chicken GF
Asado Marinated Chicken Breast, Butterflied + Grilled, Saffron Rice, Chunky Pico De Gallo, Potato Bravas Topped with Cilantro-Lime Crema, Pico De Gallo, Cilantro, Lime + Salsa Roja.

Spanish Blackened Basa GF
Basa Filet Coated in Spanish Spices, Pan Fried + Baked, Cilantro-Lime Butter, Chunky Fresh Pico, Saffron Rice, Roasted Potato Bravas, Cilantro, Lime + Tajin

Vegan Burrito Bowl V|GF
Roasted Potato Bravas, Arugula, Pico De Gallo, Avocado, Cilantro, Smokey Pumpkin Seed Vinaigrette, Tajin, Corn Tortilla Chips

Course 4

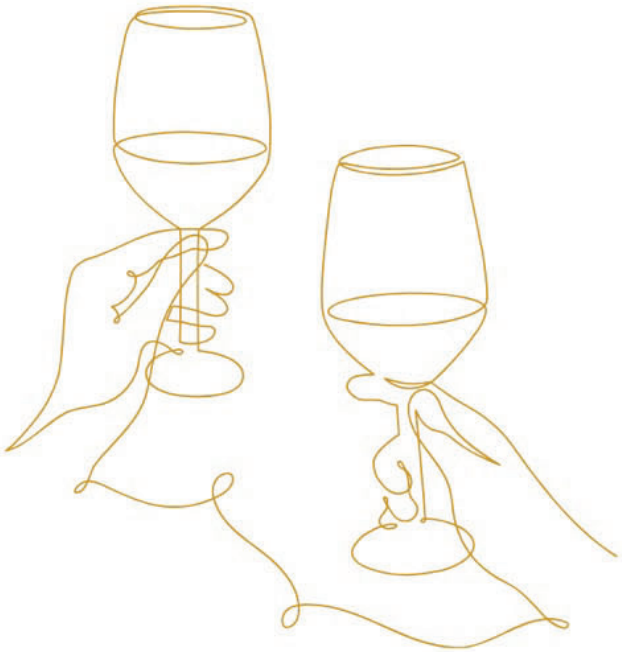
Churros
Mini Churros, Dulce De Leche & Cinnamon Sugar

Grilled Piña Colada GF
Grilled Pineapple, House-made pineapple sauce, shredded toasted coconut, vanilla ice cream + whipped cream

Strawberry Chamoy Sundae GF
Fresh strawberries, vanilla ice cream, toasted coconut, chamoy + whipped cream

Wine Dinner

Aroma
Palate
Nose





Poggio Dei Gelsi
Italy | Light-Medium Bodied

Aromas: Peach, Aprico, White Flowers & Chamomile

Palate: Fresh, Citrus, Mineral & Balanced

Roscetto, Trebbiano & Malvasia Blend



Ricasoli Albia Rosé
Italy | Light-Medium Bodied

Aromas: Strawberry, Raspberry, Elderflower & Flowers

Palate: Crisp, Strawberry, Berries, Citrus & Minerality

Sangiovese & Merlot



Brigaldara Soave
France | Light-Medium Bodied

Aromas: White Flowers, Pear & Citrus Blossom

Palate: Crisp, Citrus, Mineral & Almond

Garganega



Juan Gil Silver Label Monastrell
Spain | Full Bodied

Aromas: Blackbery, Cherry, Plum, Violet, Spice & Vanilla

Palate: Blackberry, Dark Cherry, Plum, Cocoa, Sweet Spice & Toasty Oak

Monastrell (Mourvedre)



Paltrinieri Solco Lambrusco
Italy | Medium Bodied

Aromas: Blackberry, Cherry, Plum, Violet & Wild Berries

Palate: Blackberry, Dark Cherry, Blueberry, Light Spice & Fresh Acidity

Lambrusco Salamino | Frizzante/Semi Sparkling

EDMONTON EPICUREAN SOCIETY
SINCE 1986

EL CORAZÓN

14101 West Block Dr NW Unit 150, Edmonton, AB
Tuesday, October 27, 2026 at 6:30 pm

First Course - Choose One

Corazon Ancho Chicken | Beef Barbacoa Sliders
or Fried Cheese Tequenos



Second Course - Choose One

All selections are Gluten Free

Cucumber Lime Ceviche | Pil Pil Prawns
or Roasted Jalapeno Hummus (V)

Third Course - Choose One

All selections are Gluten Free

Carne Frites | Grilled Asado Chicken | Spanish Blackened Basa
or Vegan Burrito Bowl



Fourth Course - Choose One

Churros | Grilled Pina Colada (GF)
or Strawberry Chamoy Sunday (GF)

Featured Wines

Poggio Dei Gelsi (Italy), Ricasoli Albia Rose (Italy), Brigaldara Soave (France), Juan Gil Silver Label Monastrell (Spain), Paltrinieri Solco Lambrusco (Italy)

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Your host for this dinner is Erin Vanderveen

Members: $100 per person
Non-Member Guests: $115 per person

Payment must be received by Tuesday, October 20, 2026.

Payments are accepted by eTransfer to info@edmontonepicurean.com

Cancellations will be accepted no later than 12pm on Saturday, October 24.

For general information about this dinner or the Society and to join, please visit our website: edmontonepicurean.com. If you have any questions about the Society pelase email info@edmontonepicurean.com

The Executive strong recommends that when attending our events, you, other members and guests "pool" the use of taxi/rideshare or if using a private car, have a designated driver who will refrain from drinking and therefore not risk violating the drinking and driving laws of Canada.