



Vancouver Foodie Tour – On Granville Street

by MIJUNE on JULY 4, 2010 · 2 COMMENTS
in DOWNTOWN VANCOUVER, EVENTS, FOOD EVENT



Event: [Foodie Tour](#) on Granville
Date attended: June 24, 2010
Location: Granville Street, Vancouver BC (Downtown)

Foodie tours seem to be the new trend hitting Vancouver and it's about time! Food tours have been dominating food cities all over the West Coast as well as New York and Chicago so I'm thankful to add Vancouver to the list.

Foodie Tour Granville Street is part of Downtown Vancouver's (DVBIA) incentive to revamp Granville Street and re-brand it as a "place to be"... or "be seen". It takes you around 4-6 restaurants on Granville Street and is meant for locals and tourists who are passionate about food or that just like to eat... and who doesn't?



Our host and founder of Foodie Tour, [Michelle Ng](#), walked us down Granville Street as we popped into previously selected restaurants to sample some of their specialties and features. The participating restaurants highlight what Granville Street has to offer, but some are also the restaurants with the bigger marketing budgets. The marketing speeches were a little lengthy at some places, but overall I still thoroughly enjoyed the event and would recommend it to locals and tourists.

The food tour is \$10/person and this includes all food and alcoholic drinks. Warning: Pace yourself! I

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Mijune on **Red Fusion Cuisine**: Oh I wish I could understand the explanation 😊 Yes! Chicken lollipop wannabes!

Mijon on **Hong Kong – Yo Mama Frozen Yogurt**: wtf there's a loyalty stamp card?! i could have had a million free...

Moises Mehl on **Hong Kong – Private Raw Food (Vegan) Chef – Moises Mehl**: Mijune! Hi! Thanks for posting this out!...

Mike H. on **Hong Kong – Yo Mama Frozen Yogurt**: I guess "fro-yo" is spreading throughout the world! Those...

EnbM on **Red Fusion Cuisine**: The chicken drumsticks is a poor imitation Chicken lollipops, well marinated, deep fried quickly...

Mijune on **Red Fusion Cuisine**: Elaine – LOL thanks for the link... that was hilarious! I feel so bad for...

didn't, and I was stuffed and slightly buzzed by the end of the tour.

Added note: There's a few food tours happening around Vancouver and I participated in Foodie Tour Granville Street as part of their media tour. Thus I won't highlight the food too much.

Participating Foodie Tour Granville Street restaurants: Creme de la Crumb, Culinaria at the Art Institute, ShuRaku, Cinema Public House, Granville Room, Dougiedog, Cafe Barcelona, The Edge, Refinery, SIP, Twisted Fork and Wings. (4-6 restaurants/tour)

Cost for Foodie Tour Granville Street: \$10CAD/person Purchase tickets [here](#).

Cost for Downtown & Richmond Foodie Tours: \$40CAD/person Purchase tickets [here](#).

On the table:

Restaurant 1:

[Twisted Fork](#)

1197 Granville Street



Cured Duck Breast on Brioche Crouton with Blueberry Compote & Green Bean



Roasted Beet, Grilled Pear, Goat Cheese and Arugula

CALENDAR

JULY 2010						
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Strawberry and Basil cocktail



Frozen Chocolate Terrine with House Made Raspberry Sorbet and Fresh Wild Mint
(I've actually come to Twisted Fork for dessert and the desserts are really good. Don't let this sample be a representation of what they can do.)

Restaurant 2:

The Refinery

1115 Granville Street



Gorgeous restaurant design. Great for drinks/appies.

Drink: Ginger Beer w/house made bitters – probably one of the best ginger beers I've had.



Southwest Kicka Benny** – This is a deep fried eggs benedict! It's a panko-crust deep fried egg with chorizo, served on deep fried home made jalapeno corn bread, and topped with chipotle chardonnay hollandaise. This was my favourite on the tour and I would definitely go back and order this.



It's on the brunch menu which isn't advertised on their website. I think it's \$10 and I can't wait to go back and order it. It's nice and spicy – so good. I have to make a shout out to it.

Restaurant 3:

The Edge

1100 Granville Street





White Sangria (Orange)



Grilled Vegetable Gazpacho



Flatbread with Beef Tenderloin, Blue Cheese
Flatbread with Smoked Salmon & Goat Cheese
Grilled Vegetable Gazpacho
Chocolate and van Gogh Espresso Vodka Truffles

Restaurant 4:

Granville Room

957 Granville Street



Mr. Pink – Belvedere Vodka, Muddled Watermelon, Mint Syrup & Lime Juice



Seared Sesame Crusted Ahi Tuna with Cucumber and Tomato Salsa on Flatbread Crisps

Restaurant 5:

[ShuRaku Japanese Bistro](#)

833 Granville Street



Part of the Granville Foodie Tour was to promote the patios the Granville Street Restaurants will be opening for the summer. Finally!



Angus Beef Wrap - stuffed with mashed potato and corn



Ebi Mayo Harumaki - Spring roll stuffed with shrimp, veggies, cheese & chili mayo.



Zuke Aburi - Seared tuna served with lemon sauce and black lava salt. Another one of my favourites on the tour.

Restaurant 6:

[Culinaria Restaurant at The Art Institute of Vancouver](#)

609 Granville Street



They really went all out and spoiled us!



Crab ravioli with smoked salmon sauce and home made potato chips. Served with Sandhill Pinot Blanc.



Duck Confit with Szechuan Pepper Jus, Asparagus, and Toasted Hazelnuts. Served with Cedarcreek Pinot Noir.



Chocolate Decadence – Chocolate cake served with strawberries, rhubarb compote, and freshly baked lady finger cookie.

Restaurant 7:

[Creme de la Crumb](#)

466 Granville Street



I know the owners of Creme de la Crumb. Husband and wife team Lydia and Ryan recently opened Creme de la Crumb – a small coffee/sandwich/home baked goods boutique/cafe. (Post on Creme de la

Crumb soon!)



Freshly Baked Vanilla Bean and Pear Scones



Freshly Baked Coconut & Lime Scones



Carrot Cake with Vanilla Bean Cream Cheese



Cinnamon Bun with Vanilla Bean Cream Cheese – I don't even like cinnamon buns and I loved this one!

{ 2 comments... read them below or [add one](#) }

Bow July 4, 2010 at 10:26 am

1

Mijune,
What a fabulous idea! Such a price...wow!...It's almost a tapas tour. DEFINITELY the greatest food value in Vancouver. Too much bread for me 'though. great pics as always.

Mijune July 4, 2010 at 12:20 pm

2

Hi Bow! Thanks so much, I'm working on my "photography" 😊

Yes, with that price... there's really nothing like it... I think they'll do very well! You should try it!

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