

INNOVATIVE FUZE REVITALIZES BANFF

By Peter Blattmann

Located in the heart of downtown Banff, Fuze offers lunch and dinner menus rich in international diversity, incorporating globally influenced flavours and styles.

"East meets West with traditional French dishes such as pan-fried goat cheese terrine on the same menu as the South Indian marinated buffalo steak" said European trained Executive chef Gary Dayanandan, "the range of different flavors and ethnic influences come together to create something for all of Banff's globe-trotting international palates".

"We feel Banff is ready for something new from a wine and food perspective", commented sommelier and General Manager, Anthony Chalmers, "People visiting a world class destination have come to expect more from restaurateurs. We've dared to be different by offering food that is non-traditional, according to Banff standards.

Upon entering Fuze you will immediately be struck by an amazing wall which holds an excellent selection of wines, but that is just the beginning. Ask for a tour of their unmatched facilities, including an extraordinary chef's table for 12, equipped with a full window view into the kitchen. Next door, the presentation kitchen is a fully functional exhibition kitchen that can seat up to 50 people for events such as cooking classes and wine tastings. The adjacent epicurean boutique features a selection of Fuze branded merchandise.

The focal point of the main dining room are massive fir pillars which were salvaged from Prairie grain elevators. Despite being dead serious, Chalmers and his team opted for a lighter "playful" style in the decor with leather coverings on their tables as an alternative to the well-established high-end white tablecloth options in Banff.

The lunch menu, priced at \$ 7-11 features soups, with the roasted tomato soup being very popular, I also highly recommend the seared tuna salad Nicoise and the Indonesian nasi goreng.

Appetizers on the dinner menu are in the 12-15 price range except for the very popular signature dish "Duck Three Ways" consisting of Oriental cured duck breast carpaccio, a parfait of duck foie gras and a terrine of confit duck leg with pear chutney and grainy mustard sauce. The main courses, priced between \$ 24-39 range from Risotto with lobster, Free range chicken breast to Madras Spiced Buffalo Tenderloin and Rabbit.

The vegetarian menu, nowhere else to be found in the mountains, offers a selection of 6 appetizers including a delicious Provencal tomato tart and 3 main courses featuring a grilled polenta.

Alternatively you can choose the 5-course tasting menu at \$ 65, paired with wine at \$ 110

The wine list is organized by basic style from light to full, in both body & flavor. Crisp, fruity & aromatic to rich, full & mouthfilling in whites and smooth, supple & subtle, followed by velvety, silky & sensuous to powerful, rich & solid in red's.

More than anything, Marine Hartfield, the sommelier, a graduate of the International Sommelier Guild and the coveted Wine and Spirit Education Trust welcomes the opportunity to complement your meal with unique wines from her eclectic selection of wines predominantly from small producers and relatively obscure vineyards around the world.

Her expertise and passion was evident in the way she masterfully paired our specially composed tasting menu with items chosen of the dinner menu.

Trio of Tartar

The very aromatic Truchard rousanne of Carneros was perfect with the flavourful sauces served with the scallop-tuna-salmon tartare

Veloute of Canadian Deer en Croute

The earthiness in the Main Divide pinot noir from New Zealand echoed beautifully the truffles in the veloute

Indian Barbecued Quail

The oak flavors in the Planeta, La Segreta from Sicily complemented nicely the smoked bacon, served with Quail

Pan Fried Canadian Arctic Char

The crisp acidity of the Liberty School chardonnay from California cut effectively through the rich butter sauce around the Arctic Char

Herb Crusted Rack of Lamb

The spiciness of the Seppelt shiraz from Australia stood up perfectly to the herbs and roasted nicoise vegetable terrine

Cheese plate

Fuze offers a choice of 3 or 6 cheeses at \$ 12 and \$ 20 respectively. Add an extra \$ 12 for pairing it with 3 wines.

Our selection of cheeses from around the world were served with a Tawny, Dry sherry and a Madeira, a match made in heaven

Flourless Bittersweet Chocolate Cake

All desserts are priced at \$ 8.50 and the selection includes a lemon sabayon tart and a cinnamon poached granny smith apple.

Being a chocoholic, my choice was easy, opting for the chocolate cake

The toastiness in the Maculan torcolato dessert wine from Italy was delicious with the toasted almond ice cream served with the cake

From a wine and food perspective, Fuze innovative approach and expertise by sommeliers Anthony, Marine and their well-trained staff is a welcome addition to the Banff dining scene.

Fuze is open daily for lunch and dinner and is located 'a level above' on

the second floor of the Clock Tower Village Mall, 110 Banff Avenue. For reservation call 1-403-760-0853