

l'Ordre Mondial
Tignanello Vertical

Reception

Nino Franco - Rustico - Prosecco di Valdobbiadene

Dinner

Seafood "Napoleon"

Club-Smoked Salmon, Red Crabmeat, Sea Scallop & Shrimp

Brassica Mustard-Caper Aioli

(Served Chilled)

Livio Felluga - Pinot Grigio - 2003

Veal Loin

Natural Jus

Pesto Flavoured Taglierini

Marchese di Barolo - Barbaresco - 1998

Honey-White Chocolate Panna Cotta

Pistachio Truffle

Caramel Sauce

Maculan - "Dindarello" - 2004

Calgary Petroleum Club

Friday, January 27, 2006