THE RANCHMEN'S CLUB
CALGARY

Confrérie de la Chaîne Des Rôtisseurs Dinner at The Ranchmen's Club On Saturday, June 27th, 2009

WINES

R. López de Heredia
Viña Tordonia Rosé
1993

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La Vieux Pin Perigee
Pinot Noir
2006

*****

Jorge Ordoñez
"Botani" Malaga
2004

*****

Bodegas Alto Moncayo
Alto Moncayo
2005

*****

Ferreira LBV 1999

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Hanger 1 Raspberry Vodka
California

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Maître d' - Hasan Kaya

MENU

Carpaccio of Organic Black Angus Filet of Beef
Médaillon of Veal Sweet Bread &
RC Parmesan Tuile with Basil Aïoli

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Consommé of "Crystal" Magret Duck
With Paysanne of Vegetables
Fleuron of Foie Gras

*****

Navarin of Nova Scotian Lobster
On a Savoy Cabbage & Corn Cake,
Fiddleheads, Stuffed Morels & Porto Blanco
Tarragon Lobster Cream

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Granite of Dandelions & Lemon
On Horseshoe Ice Carving with Chaîne Logo

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Herb Roasted Rack of Alberta Lamb
Rioja Infused Meat Stock & Sweet Roasted Garlic Cream
Puree of Spring Peas & Agria Potatoes
Roasted Red & Yellow Peppers

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Trio of Spanish Cheese with Fig
Manchego, Cabrales -Valdion & Ossau -Iraty
And Salad of Maché with Walnut Vinaigrette

*****

Quattro of Raspberries Delight

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Café et Friandises

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Chef de Cuisine - Kenneth Titcomb