



### The Inspiration Behind the Dishes

The solar system has long been a muse for musicians writing about the moon, the stars and the planets. Gustav Holst famously, composed a piece of music inspired by and called the Planets. Jupiter begins that composition and represents in music his emotion about the Bringer of Joy; what better way to start a dinner. The linear design apparent in the images of Jupiter intrigued me.

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Weightlessness is a part of space travel and in the kitchen we work towards a sense of lightness when cooking a mousse, the lobster almost disappears on the tongue in a sense of weightlessness.

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In the 1950's Avro Canada worked on a 'flying saucer' type vehicle code named 'Project Y'. It was later called the Avrocar and there were hopes one day it would be large enough to transport troops.

The thought of life beyond our galaxy has provoked discussion probably since man gazed in to the heavens. Many people believe a flying saucer crashed at Roswell, New Mexico with a terrestrial occupant in July 1947.

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On July 20, 1969 at 4:18 pm Apollo 11 touched down on the surface of the moon with Neil A. Armstrong and Edwin E. "Buzz" Aldrin, Jr. The first meal on the moon consisted of four bacon squares, three sugar cookies, peaches, pineapple-grapefruit drink and coffee. Of course conspiracy theories abound about the moon landing being an elaborate hoax.

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Pine Terra Farm has been in the Phillips family since 1937 and from that time the farm has been chemical free. They produce a limited supply of organically raised and grass fed Angus beef, the descendants of a herd bought thirty years ago. It is an excellent product which fortunately was available for tonight's dinner.

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The Northern Lights shimmering above the Canadian tundra is a surreal and evocative image. A true wonder of nature.

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Moonstruck cheese is produced on Saltspring Island by Julia and Susan Grace. I thought the name alone was justification for inclusion in the menu, but the quality of the award winning product adds more credence.



## **La Confrérie de la Chaîne des Rôtisseurs Bailliage de l'Alberta a Calgary**

**A Dinner  
Celebrating the International Year of Astronomy  
and the Fortieth Anniversary  
of Man Landing on the Moon**

*Sunday, March the Fifteenth  
Two Thousand and Nine  
at the*

**Calgary Golf and Country Club**



Established 1897

## The Calgary Golf and Country Club

Jim Sherlock  
Executive Manager

Vincent Parkinson  
Executive Chef

Steven Lepine  
Sous Chef

James Wang  
Sous Chef

Mikyung Lee  
Pastry Chef

Krys Galaszkievicz  
Dining Room Manager

Josie Siemak  
Assistant Dining Room Manager

### *Le Vins*

*Champagne Duval-Leroy*

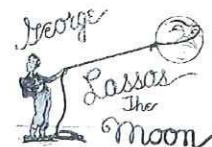
*Moon Mountain Vineyard  
Sauvignon Blanc 2006  
Sonoma County*

*Meursault-Blagny 2005  
Chateau de Blagny  
Beaune - Côte d'Or*

*Merryvale Pinot Noir 2006  
Carneros*

*StarLane  
'Astral' Cabernet-Sauvignon 2005  
Santa Ynez Valley*

*Symington's  
1997 Quinta do Vesuvi  
Vintage port*



### *Menu*

*A Terrine Inspired by Jupiter  
Ahi, Marinated Sockeye Salmon, Veal Sweetbread  
Yellow Pepper and Agria Potato  
With Haricot Vert Salad*

*LobSTAR Mousse  
Served on Bouillabaisse Velouté*

*'Project Y' Foie Gras Ravioli  
with Memories of Roswell  
On Duck Confit  
Pioppini Mushroom with Game Jus*

*Salad 'In the Shadow of the Moon'  
Petite Greens in Salted Cone  
with Peach Vinaigrette, Rohess Speck and Pineapple Sorbet*

*'The Cow Jumped over the Moon'  
Pine Terra Farms Organic Beef Striploin  
With Potato and Fresh Vegetables*

*Northern Lights  
With Cappucino and white Chocolate- Orange Mouse  
On Canadian Tundra*

*Four Phases of Moonstruck Cheese  
White Moon, Ash Ripened Camembert, Blue Moon,  
White Grace*

*Freshly Brewed French Mocha Coffee  
or a Selection of 'T' Teas*