



 **POST**
HOTEL & SPA
LAKE LOUISE



Confrérie de la Chaîne des Rôtisseurs



Diner Amical



Saturday May 16, 2009
Chef de Cuisine: Hans Sauter

Taittinger, "Brut Réserve" <i>Champagne, France</i>	NV
Riesling Kabinett, "Braunberger Juffer" Schloss Lieser, <i>Mosel-Saar-Ruwer, Germany</i>	2007
Chardonnay, Neyers <i>Napa Valley, California</i>	2007
Beaune, 1er Cru, "Clos-des-Ursules" Domaine des Héritiers, Louis Jadot <i>Burgundy, France</i>	1994
Le Volte, Ornellaia <i>Sangiovese/Merlot/Cabernet Sauvignon</i> <i>Toscana, Italy</i>	2006
Château de Camensac, 5ème Cru <i>Cabernet Sauvignon/Merlot</i> <i>Haut-Médoc, Bordeaux, France</i>	1988
Syrah, Lewis Cellars <i>Napa Valley, California</i>	2004
Château Lafaurie-Peyraguey, 1er Cru Classé <i>Sauternes, France, from Magnum</i>	2003

Hors d'Oeuvres

Pacific Wild Spring Salmon Tartare
topped with Thinly Sliced Red Radish
Asian-Citrus Vinaigrette

Filet of Wild Pacific Halibut
Green Asparagus
Noilly Prat Beurre Blanc

Pan-Seared Deep-Sea Scallop
on Morel Mushroom-Red Wine Sauce

Roasted Alberta Rabbit Loin
Porcini Rabbit Jus
Creamed Savoy Cabbage

Sautéed Milk-Fed Québec Veal Loin
Pinot Noir Veal Sauce
Home-made Tagliatelle
Peperonata

Cheeses

Cave-Aged Gruyère, Extra Old Cheddar and Sprinz

Rhubarb Sorbet on Raspberry Coulis

Quince Tarte Tatin
with Home-made Vanilla Ice Cream