



Calgary Petroleum Club

Confrérie de la Chaîne des Rôtisseurs



Diner Amical

Calgary Petroleum Club

"Under The Influence"

(Food inspired by art, literature, personalities and music.)

Chef de Cuisine - Liana Robberecht

Maître d'Hôtel - Toni-Marie Jon-Brown

Saturday, September 19, 2009

RECEPTION

Bird in Hand – Sparkling Pinot Noir - 2008

DINNER

Tempura Oyster & Steamed Oyster
Mango Relish, Bacon Foam

*Inspiration: The Walrus & The Carpenter by Lewis Carroll
(from Through the Looking-Glass and What Alice Found There, 1872)*

Château Four de Mirambeau – Réserve - 2008



Confit of Frog's Legs
Celery Greens & Arugula Purée

Inspiration: Water Lilies by Claude Monet

Domaine de la Sarazinière – Mâcon Bussières - 2007



Rabbit Loin Stuffed with Wild Mushrooms
Rabbit Perogy, Carrot Crème Fraîche

Inspiration: Alice's Adventures in Wonderland by Lewis Carroll

Gres Saint Paul

Grange Philippe – Rose – "Gipsy" - 2007



Jason's Pâté
Cassis Aspic, Sautéed Blackberries
Club-Made Herb Mustard

Inspiration: Yogi Berra: "This is like déjà vu all over again."

Château de Parenchère - 2005

Iced Beet Puree, Seville Orange Droplets

Inspiration: Beet It by artist Tim Nyberg



Braised Elk Short Rib
Savory Apple-Thyme Strudel

Inspiration: Four Trees in Autumn by Vincent Van Gogh

Henry's Drive – Shiraz - 1998



Double Cream Brie Beignet
Cashel Blue Irish Farmhouse Cheese
Candied Vine Tomatoes
An Accompaniment of Grapes & Almonds

Inspiration: The Jacob Window by Marc Chagall

*Chinook Arch Meadery
Bodacious Black Currant Melomel*



Milk Chocolate-Spiced Rum Mousse Cake
with Pecans
Sweet Corn Ice Cream

Inspiration: "Kind of Blue" by Miles Davis

Sailor Jerry – Spiced Navy Rum



Friandises by Otto & Shannon

Inspiration: Pablo Picasso, Cubism