



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



WINES

**R. López de Heredia
Viña Tordonía Rosé
1993**

**La Vieux Pin Perigee
Pinot Noir
2006**

**Jorge Ordoñez
"Botani" Malaga
2004**

**Bodegas Alto Moncayo
Alto Moncayo
2005**

Ferreira LBV 1999

**Hanger 1 Raspberry Vodka
California**

Maître d' - Hasan Kaya

MENU

**Carpaccio of Organic Black Angus Filet of Beef
Médaille of Veal Sweet Bread &
RC Parmesan Tuile with Basil Aioli**

**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**

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

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

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

Quattro of Raspberries Delight

Café et Friandises

Chef de Cuisine - Kenneth Titcomb