



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

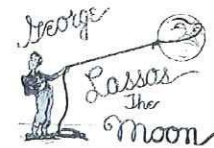
*Moon Mountain Vineyard
Sauvignon Blanc 2006
Sonoma County*

*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, Rophess 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 Mousse
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*