

# CHAÎNE DES RÔTISSEURS

EDMONTON BAILLIAGE

JUNE 28, 2009

## CROWNE PLAZA

Hors d' oeuvres

Gazpacho and Avocado Shots with Caprese Brochette

Fairwinds Farms Goat Cheese and Chorizo with

Scallion Fig Jam

*Perrier Jouet Blanson Rose*

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Walnut and Sage Rolled Rabbit on Smoked Pork Belly

Choucroute with Honey Riesling Reduction

*2006 Dr. Thanisch Berncastleler Doctor*

*Riesling Kabinett*

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Sunchoke and Fiddlehead Soup with Poached Quails Egg  
and Sesame Crisp

*2004 Dr. Thanisch Gracher Himmelreich*

*Riesling Spatlese*

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Pomegranate Molasses Granite with Juniper

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Cilantro Pesto Broiled Alberta Goat Loin, Roast Red Pepper  
and Potato Gratin, Mixed Asparagus, Toasted Cumin Jus

*2001 Bodegas Roda Reserva I*

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Hominy with Grilled Corn and Gorgonzola Cheese “Soufflé”  
Oven Roasted Spiced Plums, Frisee and Micro Greens Salad,

Grape Seed Vinaigrette

*2004 Schubert Pinot Noir*

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Grapefruit Sorbet with Warm Almond Cake, Strawberry Foam,  
Grapefruit segments macerated in Caramel.

*2005 Lancatay Semillon Late Harvest*

**Maitre de Table**  
**Hans Voegeli**

**Professional de Vin**  
**Rob Filipchuk**