

Calgary Petroleum Club Wine Cellar Menu 2019

Thank you for your interest in booking the Calgary Petroleum Club's Wine Cellar Dining Room. This exclusive experience features a unique space and a delicious menu, combining for an unforgettable food and wine experience, your guests won't soon forget.

Built in 2007, our cellar is one of the largest in Alberta. The dining space features fine marble accents, a custom table that adjusts to fit up to a maximum of 20 guests, enclosed by a great display of wine.

Groups of nine or more are required to pre-select from the menu below. Parties of eight or less will be offered a reduced menu, at the Chef's discretion, or you are welcome to select from the menu below as well. Should you prefer something other than what is available on this menu, please let us know, we are happy to customize items to your liking.

We are happy to assist in selections of wine to pair with your dinner, or help your guests choose something from the cellar before their meal. If you are looking to pre-order the wine for your event, we ask that you do so three weeks prior, in order to guarantee availability of product.

Menu selections are requested no less than eight days prior to your event, with final guarantee of attendance and any special dietary needs, two business days prior to the event. Please be aware that the guaranteed attendance number will be charged (even if less people show up).

Please contact our Function Coordinators for more information;

Carole Fjellstad; carole@calpeteclub.com (403) 260-6354

Sinead Keating; function@calpeteclub.com (403) 260-6370

Calgary Petroleum Club

Wine Cellar Menu 2019

Lunch

three course lunch including complimentary amuse-bouche, take home chocolate gift box

(Please note that if the length of time for lunch is a concern for your event, we suggest a set menu for all, to keep service time to a minimum)

| | |
|--|---------------------------|
| Set menu (starter, entrée, dessert) | \$85.00 per person |
| Choice menu (two starters, three entrees, two desserts – select on site) | \$95.00 per person |

Dinner

three course dinner including complimentary amuse-bouche, Chef's creative course, take home chocolate gift box

| | |
|--|----------------------------|
| Set menu (starter, entrée, dessert) | \$99.00 per person |
| Choice menu (two starters, three entrees, two desserts) | \$110.00 per person |
| Full choice menu (two starters, three entrees, two desserts) | \$120.00 per person |

four course dinner including complimentary amuse-bouche, Chef's creative course, take home chocolate gift box

| | |
|--|----------------------------|
| Set menu (two starters, entrée, dessert) | \$125.00 per person |
| Full choice menu (two starters, three entrees, two desserts) | \$145.00 per person |

Coffee and tea service is included, all other drinks are additional, and charged as ordered. All food and beverage is subject to 18% service charge and 5% GST.

STARTER

Alberta Beef Tartare (GF)

puffed mushroom | confit egg yolk | fried capers | black garlic aioli |
truffle chip | cold pressed canola powder

Lobster Bisque

(poured tableside)

warm lobster salad | preserved lemon crème fraiche | squid ink |
dentelle brioche crouton | celery leaves

Roasted Carrot Salad (GF/V)

maple infused ricotta | toasted hazelnut | dried cranberry | honey
orange emulsion | watercress | pumpkin seed | brûléed orange

Tuna Tataki

ponzu | sesame seed | nori | crispy onions | togarashi aioli | radish |
tomato & cucumber salad | miso dressing | birds eye chili

Porcini Mushroom Risotto (GF)

mushroom jus | 64-degree egg | parmesan espuma |
double smoked bacon | frisée

Entrée

Espresso Rubbed Bison Flatiron

Mole sauce | black kale | roasted beets | ricotta gnocchi |
crushed pistachio

Alderwood Smoked 6oz Tenderloin Fillet (GF)

butter poached lobster | béarnaise sauce | smashed fingerling potato |
confit carrots | glazed radish

Pan Seared Ling Cod (GF)

merguez sausage | braised lentils | blistered cherry tomato compote |
Swiss chard | curry emulsion | roasted cauliflower

Birch Glazed Duck Breast

parsnip puree | roasted root vegetables | duck confit |
Oka croquettes | cherry jus

Braised Beef Cheek Bourguignon (GF)

bacon | charred shallot | confit carrot | butter poached turnip |
tri coloured baby potato | cremini mushroom

Dessert

PB&J Mille Feuille

whipped peanut butter ganache | strawberry curd | toffee crunch |
peanut butter anglaise | roasted strawberries

Chocolate Sponge Cake (GF)

dark chocolate sorbet | milk chocolate mousse | aerated Dulcey
chocolate | Oreo crumb | dark chocolate disc

Black Cherry Greek Yogurt Semi Freddo

mulled wine cherries | ladyfinger crumb | ruby chocolate honeycomb |
lemon poppy seed cake