

**Calgary Academy of Chefs & Cooks Christmas dinner
December 11th, 2023
Bow Valley Ranche Restaurant
15979 Bow Bottom Trail SE, Calgary**

**PLEASE BRING A NON-PERISHABLE DONATION
FOR THE VETERANS FOOD BANK**

No host bar, cocktails and passed hors d'oeuvres at 6 pm..
Dinner at 7 pm..

A smoking engagement

Course 1 Amuse bouche:

Ahi tuna tartar/avocado/mango salsa/yuzu pearls/wonton crisps/micros.

Course 2 Veggie:

Charred eggplant/roasted pepper/zucchini/mushroom/garlic cream cheese/tomato pepper
sauce/red tomato tuile/fried sprouts/greens.

Course 3 Seafood:

Lobster tail/lemon rosemary beurre blanc/cuttlefish tapioca/dill oil/lemon rind/herbs/flower.

Course 4 Meat:

Smoked pork belly/ajoblanco/crackling/sweet and spicy pearl onion/salsify/red cabbage
crisp/watercress/burning herbs.

Course 5 Salad:

Orange gelee/cara cara/melon/cucumber/poached lychee pear/frisée/micros/flower.

Course 6 Palette cleanser:

Limoncello sorbet/mint granules/lemon zest.

Course 7 Main course:

Reversed smoked tenderloin/black truffle/caviar/fois/cremini/pomme puree/madeira
demi/micros.

Course 8 Post main:

Smoked St Andre/fruit compote/grilled crisp/port reduction

Course 9 Dessert:

Chocolate and banana baked Alaska/smoked bananas/smoked meringue/lit table side.