

## Goose Club Canapé



6 Goose breast (skins removed)  
½ litre Cabernet Sauvignon  
2 Springs each fresh rosemary and thyme  
3 Tbs olive oil  
1 large carrot coarsely chopped  
1 celery stock coarsely chopped  
1 clove garlic minced  
Smoked maple bacon  
Chopped tomatoes  
House-made Aioli (garlic mayo)

Generoudly season each goose breast with salt & pepper, add vegetables & wine.

Cover tightly in a roast pan and cook slowly for 12 hrs.

Let rest until room temp, pull breasts apart.

Grill banquette with butter, spread aioli, layer goose, bacon, chopped tomato and garnish with arugula.

Elk Lake Eco Resource Center  
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