



AVERILL CREEK WINERY JULY 15TH 2018

The summer weather was perfect for our trek over the Malahat Mountain to Averill Creek Winery.

Owner Andy Johnston welcomed us and explained how Vancouver Island wines were gaining in reputation and were comparable in quality, in some cases better, than many other labels available.



Chef Shirley Lang, a fellow Chaîne member and owner of **Kitchens of Distinction**, awaited us with a superb luncheon menu that all were eager to sample.

Beginning with our traditional glass of “Bubbles”, Averill’s Gold medal winning Charme de L’ile, was a perfect pairing for the five different international hors d’oeuvres served. Outstanding favourites at my table were the shooter of



chilled, lightly Curried Mango Soup (India) and the Chili Sardine Pate served on a puff pastry triangle (Portugal). Other morsels included skewer of bison with a cool mint dip (Lebanon), a smoked oyster mousse (France) and a West Coast Spot Prawn with Wild

Wood sorrel oil on an olive crostini. Chef Lang includes fresh and wild foraged ingredients in many of her menu items.

Andy Johnston, our host and winemaker, told of how he had set out to produce a Provençal-style Rosé. Some of the secrets of his success were realizing that 48 hours was perfect time to leave the wine on skins and that cool fermenting in natural oak barrels produced a quality Rosé, and one that was also

age-worthy. The Rosé paired beautifully with the appetizer's earthiness of the roasted Crimini mushroom stuffed with wild rice and a venison pate. The second appetizer was a delicious and tender lamb chop marinated in local red wine and served with a selection of arugula and wild foraged greens shimmering with a wild Oregon Grape dressing. Averill's Foch Cabinet complemented the strong flavours of this dish.



Chef Lang then served the main course of a sous vide wild sockeye salmon roulade stuffed with cedar pesto and wild Oregon Grape puree. The pickled wild sea asparagus was an unusual garnish and the shila plavi on a bed of shitake mushrooms went well with the medley of grilled vegetables. Andy had chosen their 2012 Pinot Noir to pair with the salmon and this generated many appreciative comments.



The very warm day begged for a cool dessert and the dulce de leche ice cream, flavoured with a touch of local lavender and wild rose was perfect. The chocolate lovers in the group were very pleased with the accompanying slice of chili chocolate cake. Andy had paired this course with Averill's blackberry-based Cowichan Black dessert wine.



The day wrapped up with a tour of the vineyard for those who wanted to join Andy while others visited the winery shop to order some of the wines that were sampled during lunch.



The Victoria Bailliage members present absolutely enjoyed this event and kudos to Chef Shirley Lang for producing courses with such an interesting range of flavours that were both innovative and delicious. The full menu is on page three of this review.

Gail Gabel, Bailli

Photos by David Izard, Vice Chargé de Press
Layout Jack Littlepage Chargé de Missions

Chaine des Rotisseurs **Lunch Menu**

Cuisine for discerning tastes.

Hors d'oeuvres

- (India) Chilled lightly Curried Mango soup shooter
(Vegan & Gluten free)
- (Lebanese) Bison Kafta skewers with cool mint cream
dip (Gluten free)
- (Portuguese) Chili Sardine Pate' served on Puff Pastry
triangle with Nasturtium leaf
- (French) Smoked Oyster Nutmeg Mousse in Nasturtium
leaf Profiterole
- (West Coast) Spot Prawn with Wild Wood Sorrel Oil on
Olive Nduja Crostini

Appetizers

Roasted Crimini Mushroom stuffed with Wild Rice
seasoned with Salt West Smoked Pepper & Maple
Syrup topped with Venison & Unsworth Ovation Port
Pate' garnished with pickled Spruce Tip on fresh green
pea puree' (Gluten free)

Wild Goose Tongue Pesto & Local Red Wine Marinated
Lamb Chops served on fresh Wild Foraged greens, Chef
Shirley's Garden Greens, local micro greens, Arugula &
Wild flowers with Wild Oregon Grape Dressing (Gluten
Free)

Wine Break

Main

- (West Coast) Sous Vide Wild Sockeye Salmon Roulade
stuffed with Cedar Pesto & Wild Oregon Grape Puree'
Garnished with Wild Sockeye Salmon home cured in
Spiced Rum & more spices & Wild Sea Asparagus
Pickles
- (Georgian) On a bed of Shitake Mushrooms & Local
White Wine Shila Plavi
(Gluten free)
Accompanied by Grilled Vegetable Medley

Desserts

- (West Coast) Home-made Nootka Wild Rose & Damali
Lavender Dulce de Leche Ice Cream (Gluten free)
- (Mexico) Chili Flourless Chocolate Cake (Gluten free)

***We are grateful for the opportunity to
serve you today!***

*Executive Private Chef Shirley Lang
Assistant Chef Richard Wolf
Your Servers - Caleigh D. &
Rod Forbes
Forager – Tabitha Jones,
Ethnobotanist*

***All dishes were created consciously
and from scratch.***

We believe...

- We honor authenticity to cultivate
and nurture meaningful relationships
with love and respect for one another
and our Mother Earth, honoring our
interconnectedness;*
- We continuously explore diverse
Cultural cuisines and the use of
unique ingredients;*
- Each decision is made consciously,
each ingredient we use is purposeful,
to reflect the true nature of the
ingredient;*
- Our passion for culinary art is
expressed in the highest quality
ingredient and exquisite experience we
offer;*
- We give the highest quality customer
experience, striving for excellence in
everything we provide;*
- We support the health and well-
being of our community as a
fundamental practice.*