



LA CHAINE DES ROTISSEURS, BAILLIAGE DE VICTORIA WORLD CHAINE DAY CELEBRATION

The Magnolia Hotel's, Courtney Room, rated as one of the best 10 new restaurants in Canada, was our host for our Bailliage's World Chaine Day event. This was our first event at the Courtney Room and also an opportunity to introduce Members to the award-winning wines of Clos du Soleil Vineyard which is located in B.C.'s Okanagan Valley. Thirty-two Members and guests were welcomed with flutes of a luscious bubble-based cocktail, specially created by Head Bartender, Baz Voy, for our World Chaine Day event.

Our culinary Host and Co-Chef de Cuisine, Chris Klasen, and Co-Chef de Cuisine, Brian Tesolin presented a stunning menu beginning with Canapés served before dinner with the cocktail. Conversation hummed as Members greeted friends and were introduced to guests. Though, conversation did pause with the arrival of oysters on the half shell napped with a deli-

cate citrus carbonate, melt-in-your-mouth bacon arancini, and morsels of crispy salmon skin with a touch of lemon purée and foie gras.

Wines for the evening were selected and introduced by Victoria Chaine Member, Spencer Massie, who is an owner of Clos du Soleil Vineyard. Both Chefs de Cuisine introduced each course, beginning with Scallop in Black Tie, while reminiscing of a similar specialty from the very famous "French Laundry" restaurant. Clos du Soleil 2016 Fumé Blanc paired perfectly.

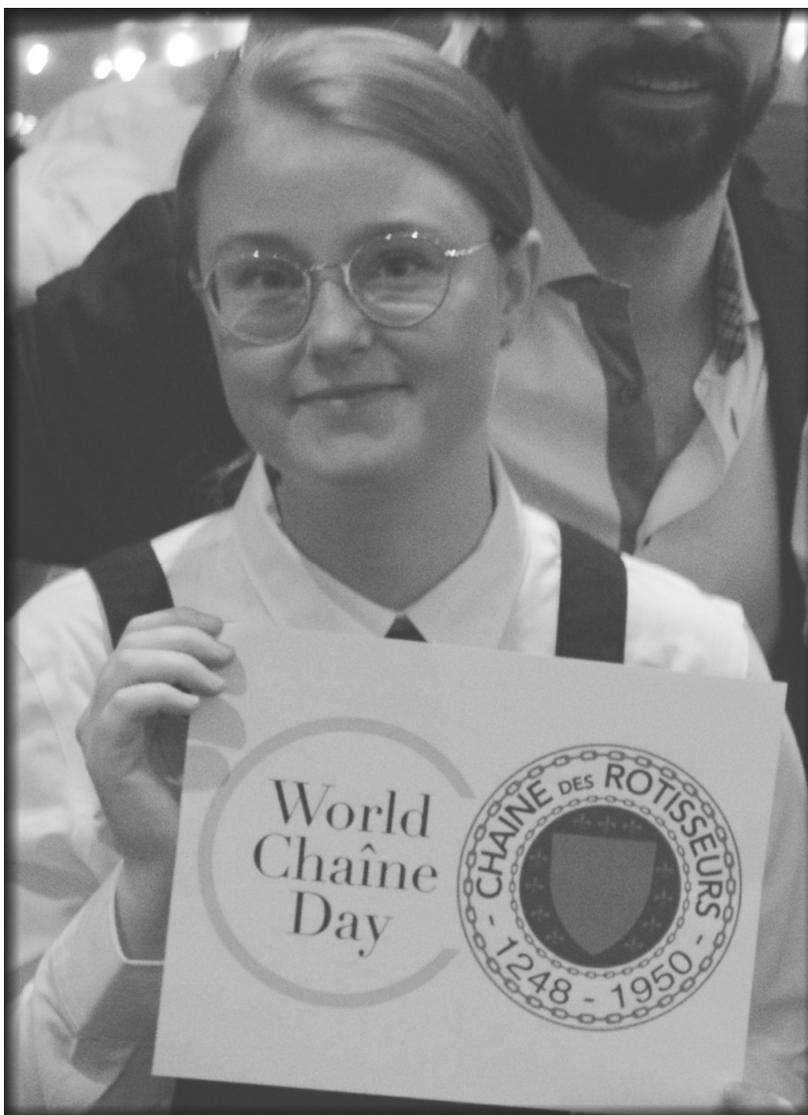
Likely my favourite course of the evening was next. A wisp of mushroom cracker, resting against a slice of Sablefish on a bed of Beluga lentils, surrounded by a deliciously creamy celeriac purée. The Clos du Soleil Semillon complemented exceedingly well.

A tender and medium rare sliced Wagyu Flank Steak with a Banyuls Jus followed and was served a generous portion of Dungeness Crab meat and a roasted cauliflower gratin. An exquisite little morsel of bone marrow was the garnish. Several appreciative attendees looked forward to receiving a second pour of Clos' delicious 2013 "Signature" Red.

A passionfruit tart with a fine cashew and coriander crust and a touch of hibiscus was followed by a selection of fruit jelly and chocolate Migniardises. Clos du Soleil's 2014 "Saturn" Late Harvest Sauvignon Blanc was the pairing.

During the Accolade, Bailli, Gail Gabel, thanked both the culinary and serving teams for producing a truly memorable World Chaine Day event, noting that the ratio was one team member for every two Chaine attendees. Not a surprise then, why the Courtney Room has earned its well-deserved reputation for excellence. As each Chaine Member and guest departed, they were presented with a very prettily wrapped gift from the Courtney Room's Pastry Chef.

The full menu follows.



**WORLD CHAÎNE DAY CELEBRATION AT THE COURTNEY ROOM
APRIL 14TH 2019**

RECEPTION CHAÎNE SATURN COCKTAIL

CANAPES:

**OYSTER CARBONATE, CITRUS, BLACK PEPPER
BACON ARANCINI PARMESAN, SPRING PEA
ENDIVE SPEAR
CRISPY SALMON SKIN , LEMON PURÉE, FOIE GRAS**

OUR HOSTS FOR THE EVENING

**CHRIS KLASSEN – EXECUTIVE CHEF
SPENCER MASSIE – CLOS DU SOLEIL VINEYARD
ANNA ION – THE COURTNEY ROOM SOMMELIER**

DINNER MENU

SCALLOP IN BLACK TIE

**SCALLOP, BUTTERMILK, FERMENTED LEEK, CUCUMBER
CLOS DU SOLEIL 2016 FUME BLANC**

SEARED SABLE FISH

**BELUGA LENTILS , CELERIAC, SMOKED PORK BELLY,
MUSHROOM CRACKER**

CLOS DU SOLEIL 2016 SEMILLON

WAGYU FLANK STEAK

**DUNGENESS CRAB AND CAULIFLOWER GRATIN,
BONE MARROW, BANYULS JUS**

CLOS DU SOLEIL 2013 SIGNATURE , MATHUSELAH FORMAT

PASSION FRUIT TART

**CASHEW, CORIANDER, HIBISCUS
CLOS DU SOLEIL 2014 SATURN LATE HARVEST SAUVIGNON BLANC**



