



REPORT ON LUNCH WITH CHEF DANIELE MEREU AT SYSCO, MARCH 10, 2019.

Victoria Bailliage Members and their partners were hosted at what was, in my humble opinion, the best luncheon that I have attended in my more than 25 years association with the Chaine. So why was that?

Executive Chef Daniele was in fine form, zipping around his vast kitchen as he worked with his culinary team while the servers were setting up the dining table which stretched across the entire length of the room.

A glass of a deliciously Brut, Nino Franco Valdobbiadene Prosecco (92 Points) was on hand to welcome each arrival. Many had an opportunity during the Reception to greet friends not seen since the Chapitre in December before we moved into the kitchen, following its enticing aromas.

David Izard's photos likely give a far better appreciation of each course's presentation than I can describe, but here goes: The first course of a roasted half mini eggplant, stuffed with a velvety Bavettine had a surprising "cannolo" wrapping of lightly toasted spaghetti. The silence was "deafening" as everyone focussed on tasting this delicately flavoured course. I could happily have had a meal of this eggplant dish, thinking it would be my favourite of the day. That

was not quite as matters evolved.

Earlier, Chef Daniele had described his menu in culinary terms but announced before the second course that it was named "The Bottom of the Sea". The presentation was stunningly colourful, with meltingly tender octopus, a scallop and spot prawns floating on a "sandy ocean bottom" of Chick Pea Velouté surrounded by a rainbow of ocean colours and delicately shredded seaweed. I was now thinking that maybe this might be my favourite course.....

In honour of Chef Daniele, the wine selections for the day were all Italian and our first two courses were perfectly paired with a very food friendly, Bianco Monte del Fra, Custoza Superiore, 2015.

If anyone thought that the spectacular colours of the second course could not be topped, they were very definitely wrong. As the main course was served to each place, WOW! We were presented with a post-impressionist vision of "Jackson Pollock meets Mark Rothko". Definitely not your standard Filet Mignon as it nestled on a kaleidoscope of edible food colours, Foie Gras emulsion and shaved truffles. The very palatable, Sicilian Il Posso Nerello Mascalese 2016 (94

points) was a perfect pairing and is one of my latest, favourite reds.

Could the finale be as unique as its predecessor courses? Why not? After all, we were dining with Daniele Mereu! Have you ever thought about serving a piece of squash for dessert? Neither had I, but here we had a small steamed wedge of Kabocha squash served with delicate coconut custard, a touch of creamy condensed milk, garnished with a smattering of shredded coconut and garnished with 23 carat gold leaf. A perfectly light and delicious ending to a spectacular meal. Ruffino's Serelle Vin Santo was a luscious complement.

Finally, this very generous invitation extended to our Bailliage by Sysco is an opportunity for our Members to not only sample the broad range of products that Sysco supplies to local culinary centres. In addition, we are able to appreciate another side of Sysco's business which includes consulting on restaurant and menu development and professional advice from Sysco's Executive Chef Daniele Mereu.

Bailli Gail Gabel made a special presentation to Chef Daniele and to key members of his team, thanking them for their efforts in providing us with such a superb meal and afternoon.



Sysco Welcomes

Chaîne des Rôisseurs, Bailliage of Victoria

Sunday March 10, 2019

Cannolo di Melanzana, Ricotta & Bevettine

Eggplant Cannolo, Ricotta, Bavettine

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Passatina di Ceci, Capesante, Polpo & Gamberi Rossi

Chick Pea Velouté, Hakaido Scallop, Spanish Octopus, Spot Prawns

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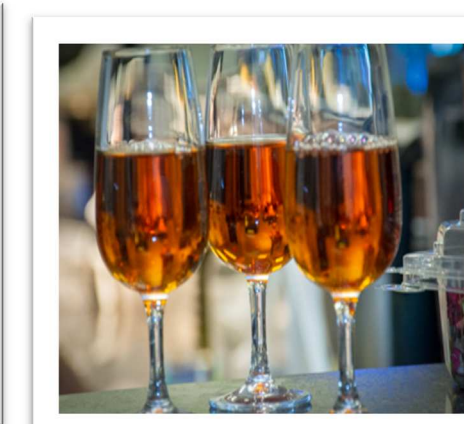
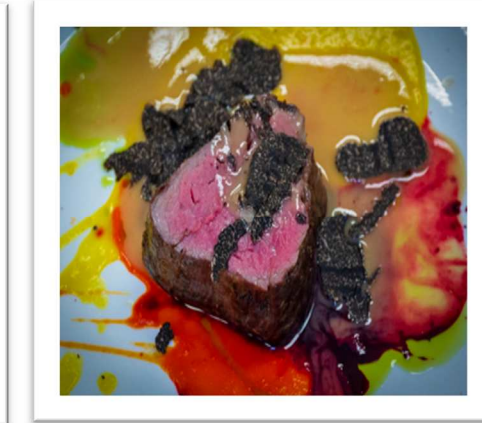
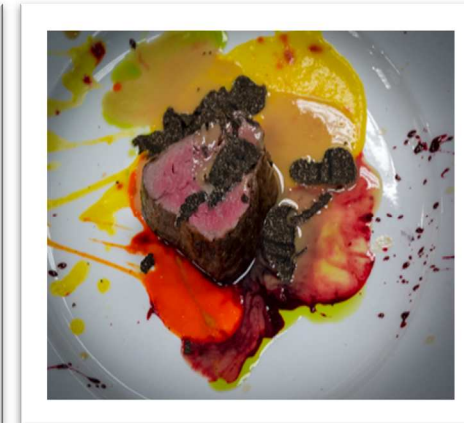
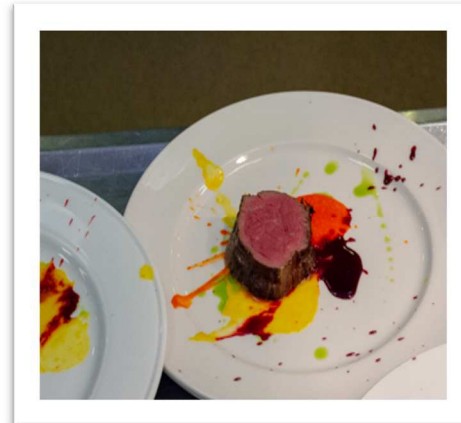
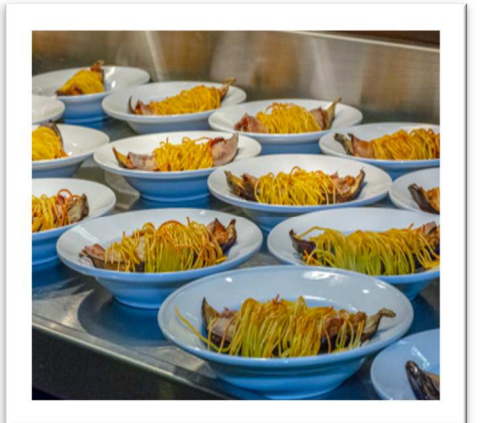
Filetto di Manzo, Colori Edibili, Emulsione di Foie Gras

Sous Vide Beef Tenderloin, Foie Gras Emulsion, Edible Colours

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Kabocha Zucca, Crema Pasticcera al Cocco, Latte Condensato

Steamed Kabocha Squash, Coconut Custard, Condensed Milk



All photos by David Izard
Vice-Chancellor