



Confrerie de la Chaîne des Rôtisseurs  
Bailliage de Victoria  
August 14<sup>th</sup> 2024

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Bonjour:

Due to circumstances beyond our control, we have had to postpone our Annual Champagne Extravaganza from Sept 15 to September 29. The start time has also been changed to 4:30PM.

After many years of wonderful support for our Champagne Extravaganza, Jack and Ruby will no longer be able to host us at their beautiful seaside home. We have therefore switched the location to our Bailli, Gail Gabel's residence in Broadmead at their lovely Recreation Lounge and Patio bordering on the largest natural bushland in residential Saanich.

As usual, our Officier Maître Rôtisseur, Chef Castro Boateng and his crew will prepare a superb menu which will be enhanced with luscious Oysters on the half shell, Pate de Foie Gras and Steak Tartare. This year, Chef Castro plans to wow us with a succulent pig roast on the Patio's BBQ. A draft menu is included below. The champagne selections are a work in progress and will be advised in the formal announcement which will be sent to each member soon.

This is an event not to be missed, and we need your early response from those who wish to attend as the price will be dependent on how many have made this commitment.

Please email me at [vcdemissions@chainevictoria.com](mailto:vcdemissions@chainevictoria.com) if you are going to attend so that pricing and planning can be completed asap and Jack can open reservations on our website.

I hope that you will be able to attend our newest iteration of our annual champagne event and look forward to seeing you all there.



## **MENU – CHAMPAGNE EXTRAVAGANZA 2024**

### **PASSED CANAPÉS**

**SPICED CRISPY CAULIFLOWER (DF/GF)**

Harissa Aioli

**SEARED DUCK BREAST (GF)**

Roasted Pears & Crumbled Blue Cheese

**VEGETARIAN CORNET (DF)**

Ratatouille, Confit Garlic & Artichoke

**BEEF SUYA (GF/ DF)**

Nigerian Style Beef Skewers, HOB BBQ Sauce

**HARISSA BEET TARTARE**

Crostini, Capers, Gherkins, Shallots, Harissa Aioli

### **STATIONS**

**OYSTERS ON THE HALF SHELL**

Hot Sauce, Mignonette, Lemons, Horseradish, Caviar

**PATE DE FOIE GRAS**

**STEAK TARTARE**

Crostini

**CHARCUTERIE & FROMAGE**

Selection of Local & International Cheese, array of Cured & Smoked Meats, Chutney, Pickled Vegetables, Crispy Bread, Olives, Spiced Nuts

**SEAFOOD CHARCUTERIE**

Prawn Cocktail, Lemons, Cocktail Sauce

Seaweed Salad, Preserved Sea Asparagus, Fiddleheads, Miso & Orange Dressing

Crab Salad, Citrus Chip, Avocado & Pea Purée, Salmon Roe

Smoked Salmon, Crispy Romaine, Shaved Parmesan, Caesar Dressing

**PIG ROAST**

Argentina Style: Fried Plantain, Avocado, Chimichurri

Asian Style: Steam Bun MISO & ORANGE Reduction, Kimich

Southern Style: Coffee BBQ Sauce, Southern Baked Beans, Coleslaw

**DESSERT STATION**

Selection of two mini desserts