



SPRINGTIME IN PARIS AT THE ARTISAN BISTRO

**DARYL POPE, EXECUTIVE CHEF, MAÎTRE RÔTISSEUR, CHAÎNE DES RÔTISSEURS
MAY 28TH 2023**

V.C. Culinaire and Officier Maître Rôtisseur, Castro Boateng, delivered the *Accolade*, highlighting the classic essence of Maître Rôtisseur Daryl Pope's menu. Delivered in exquisite Modern French style, it still requires all the butter, cream, and labour-intensive intricacies of this cuisine's art. Comments expressed by many of the thirty-eight Members and guests who attended, were certainly indicative of another superb culinary experience at **Artisan Bistro**.

The evening was warm and our traditional welcome glass of "Bubbles" was enjoyed by many on Artisan's expanded and re-decorated patio with comfortable, upholstered furniture and shade umbrellas in Artisan's signature red and black colour scheme. Moving inside, a tasty Olive Tapenade was accompanied by a selection of house-made breads.



The breads were a particular hit with a dinner companion, who might have been very happy to quote: "please sir, may I have some more?"

The Second Course of a meltingly delicious Foie Gras Torchon, dipped in a little chocolate and served with absolutely wicked Port Cherries,



called for more of the Veuve du Vernay, a recent find of a modestly priced French Sparkling Wine that is a fine summer "quaffer".

A crisp Pouilly Fumé from the Loire, was a perfect companion for the next course whose arrival was heralded by the appearance of a warm, buttery croissant, which we were told to refrain from devouring ahead of the serving of Escargot. This promptly arrived with a brilliant emerald green herb and Edamame purée floating in a contrasting pale green, creamy Vichyssoise.



To the dismay of several, this was not available as a “bottomless” bowl of soup!

Chef Pope’s Fourth Course was a unique presentation of a traditional Duck (Canard) a L’orange. A Duck Leg Confit accompanied by a delicate Leek Crème Bruléé, (my favourite), Beets Three Ways and a Honey Anise Demi, all paired with a Cote du Rhone.



From our wine cellar, came the perfect pairing of Chateauneuf du Pape Château de la Gardine, 2016 to accompany the Wagyu Beef, Dungeness Crab, and Grilled Asparagus which was complemented by a Brown Butter Bearnaise.



Definitely la pièce de resistance!

Normally, not a brown chocolate fan myself, I was unable to resist the tantalizing aroma of Chef Pope’s Orange Chocolate Soufflé, hot from the oven,



especially as it was served with a White Chocolate Cream Anglais. I am told that the White variety is not really Chocolate, but no matter,

A surprise Fifth Course was a cooling lemon raspberry sorbet palate cleanser. A brilliant orange sorbet in a bright red bowl.



whatever it is, it is still my favourite kind!



Following the Accolade, in which the VC Culinaire, Castro Boateng, praised the culinary team and the efforts of the host's three very efficient servers, each received a Chaine Certificate of Appreciation. Thank you gifts were also presented to Chef Daryl Pope and House Manager, Julie Roblin.

Totally unexpected, yet another treat was served before departure. A platter of Migniardises, included a Foie Gras Rice Crispy, Raspberry Salted Caramels and a Chocolate Marquise with Filipino Ube flavoured ice cream. A generous ending to an impressive menu.



Gail Gabel, Bailli de Victoria

Photos N. Shackleton, A. Aikenhead, J. Littlepage Layout J. Littlepage

ARTISAN BISTRO

Chaine French Dinner

May 28th

Fresh Bread

Olive Tapenade

Foie Gras Torchon

Bernard Callebaut Chocolate, Brioche, Fleur de sel

Port Cherries

Veuve Du Vernay, France

Escargot

Vichyssoise, Edamame Puree, Pea Tendrils

Pouilly Fumé, S Dagueneau & Filles Traditional, 2020, Loire Valley

Duck à L'orange

Duck Confit, Leek Creme Brulee, Beet 3 ways

Honey Anise Demi

Côtes du Rhône, Halos de Jupiter, 2020, Rhône Valley

Surf & Turf

Wagyu, Grilled White Asparagus, Dungeness Crab

Brown Butter Bearnaise

Châteauneuf du Pape, Château de la Gardine, 2014, Southern Rhône Valley

Orange & Chocolate Soufflé

White Chocolate Cream Anglais, Raspberry

Banyuls, Pietri Geruad Mediterranee, 2015, Languedoc/Roussillon