



## **Presentation, innovation and balanced**

**flavours** were the highlights of Victoria's dining event celebrating B.C.'s Spot Prawn Season at Artisan Bistro, hosted by Maitre Rotisseur and Executive Chef, Daryl Pope. Arriving Members and their guests were greeted with a chilled flute of the Spanish Castelfino Brut Cava, a label new to us and one that is produced in accordance with strict, Methode Champenoise regulations. A fresh and alive "Bubble" with a pleasing price point.

The Bailli took the opportunity to announce that the Victoria Bailliage had won the World Chaine Day Photo competition, as well as being awarded the second runner-up prize. All terribly exciting for the Bailliage in general, and also for many present tonight, who were also at the House of Boateng event and featured in many of the 200 plus photos taken by our photographer, Kevin Light.

The first course of Ceviche Two Ways was just that, two delicious contrasting versions of prawn ceviche, one with hints of Japan with ponzu gel and Tobiko and the other with rarely seen, roasted persimmon topped with a fresh coconut sorbet.

Fresh Sesame Naan bread accompanied the Ceviche. The Kentia Gil Albarino from Galicia 2020 complemented the dish.

Chef Pope described the various techniques used in preparing the ingredients for the Spot Prawn Bisque especially the fresh ginger, smoked then crystalized, superb! Being somewhat of a ginger fanatic I could have had much more. The shaved prawns were succulent in the deliciously creamy bisque. The Penfolds Max Chardonnay 2018 was a perfect pairing.

Ever the perfectionist, Chef Pope likes to produce his own breads and the next course comprised house-made buttery croissants stuffed with an exotic mixture of tea-poached prawns.



Moving on to dessert, with not a prawn in sight, Chef had created a Caramelised brown Sugar Peach Cake, somewhat in the style of a Tarte Tatin, and the house's home made Pistachio Ice Cream was smooth and unctuous.



The main course of pan-seared prawns accompanied by a melt-in-your-mouth Mascarpone & Squash Ravioli was topped with shaved black truffles, specially flown in for our event. Needless to say, the truffle was a delicate garnish on the ravioli, and this dish ended our salute to the much-revered Spot Prawn. The wine for this course was a California Pinot Noir, Prophecy 2019.



The flavours begged for the fizz of a light Moscato, which was satisfied by Italy's Petalo il Vino dell'Amore.

The full menu and wine list follows this report.

Gail Gabel, Bailli de Victoria  
June 5th 2022

# ARTISAN BISTRO

## La Chaîne des Rôtisseurs Menu Celebrating B.C.'s Spot Prawn Season May 29, 2022

Welcome "Bubbles"

**Jaume Serra Castelfino, Brut, NV (Spain)**

Ceviche Two Ways  
Yuzu Tobiko, Ponzu Gel, Roasted Persimmons, Fresh Coconut Sorbet  
Sesame Naan Bread

**Kentia Gil Albarino Rias Baixas 2020, (Galicia, Spain)**

Spot Prawn Bisque  
Saffron Cream, Smoked Ginger, Shaved Prawn

**Penfolds Max's Chardonnay 2018, (Australia)**

An Exotic Prawn Roll  
Ceylon Tea Poached, Croissant, Plantain Chips

**Ormarine, Picpoul de Pinet, les Pins de Camille 2020, (France)**

Mascarpone & Squash Ravioli  
Pan-Seared Prawn, Shaved Black Truffle

**Prophesy Pinot Noir, 2019, (California)**

Caramelized Brown Sugar Peach Cake  
Pistachio Ice Cream, Cocoa Tuile

**Bottega Moscato Petalo il Vino dell'Amore, (Italy)**