

Report on Camosun College dinner event on October 31, 2024

A wonderful Halloween event at Camosun College, was absolutely first class all the way. This evidenced by the cute whiskered black kitten and the elegant princess who welcomed the attendees, to the reception, and throughout the entire evening. It is not an exaggeration to say that the quality of



each course at this event, and the platings were exceptional. This class of second year students outperformed expectations and have a bright culinary future ahead of them. The expert guidance provided by their instructor, Chef Nyle Pether-

bridge, was clearly evident, as was the effort the class members put into their verbal introduction of each course. A first, and very brave accomplishment before such an experienced group of diners.

Food stations set up in the main kitchen area showcased a selection of canapes and hors d'oeuvres. Hokkaido scallops flambéed and sizzled in a swirl of Cognac



Drops of truffle oil napped quail eggs on Steak Tartare, tough to choose a favourite,



But the Foie Gras Lollipop encased in white chocolate and dipped in a luscious quince syrup was hard to beat.



The De Chancery Crémant de Loire Rosé Brut NV, was a perfect pairing and carried over beautifully into the first course of Chicken Liver Parfait.

Two long tables accommodated the twenty-four members and guests, and from the conversation level, all were enjoying the event and opportunity to catch up with old and to meet new friends.





The acid forward Tomato Compote in the second and third courses of a Raviolo and a Roasted Beet and Pickled Squash Salad, were nicely complemented by a 2021, 5 Star Raimbault Bel-Air Vouvray.

portunity to compare this well aged French wine with a young, 2022 Rhone-style Grenache wine from Spain. Definitely a fun, and educational experience for those dining. Many expressed their initial preference for the French, only to find later that their palate, while appreciating subtle differences, found the Spanish wine equally delicious and an excellent pairing. The latter's modest price also spoke to the possibility of investing in a case for further cellaring.



(The full menu and wine list follows at the end of this report).

Deciding on a suitable red wine for the complex flavours anticipated in the main course of Smoked Crispy Duck Breast, called for a

In celebration of our Bailliage's 25 years of providing bursary support for Chef training at Camosun College, the substantial dessert course of a Chocolate Hazelnut Terrine was capped with a delicate covering of edible silver foil, and garnished with salted butter-scotch and fresh raspberries.



Rhone and possible a Grenache. Consequently, from our Bailliage cellar, came a 2014 La Gardine Chateau Neuf du Pape and an op-



Assorted Mignardise of Macarons, Chocolates and Cookies were also delivered to each table. A Santero Asti Moscato NV was a refreshing wine selection for these sweet confections.

After dinner, Bailli Honoré, Ian Batey, gave an inspiring address to the Second Year Camosun culinary student team, whose hard work

delivered such a memorable event. Ian assisted Victoria Bailli, Gail Gabel, in presenting each young chef with a Chaine Certificate of Appreciation and Chaine lapel pin.

Gail presented Second Year Chef Instructor, Nyle Petherbridge, with a thank you gift on behalf of the Bailliage Members.



Review by Gail Gabel, Bailli de Victoria
Photos by Dean Aikenhead
Layout by Jack Littlepage





RECEPTION

**A SELECTION OF CANAPES
& HORS D' OEURVES**



DINNER

CHICKEN LIVER PARFAIT

*TOASTED BRIOCHE,
GRILLED APPLE RELISH,
PORT WINE JELLY & HOUSE PICKLED
MUSTARD SEED*



POTATO AND LEEK RAVIOLO

*TOMATO COMPOTE,
CONFIT GARLIC BEURRE BLANC, CRISPY
SAGE & HERB OIL*



ROASTED BEET & SQUASH SALAD

*PICKLED SQUASH,
FINE HERB GOAT CHEESE MOUSSE,
TOASTED HAZELNUT WITH
SHERRY VINAIGRETTE*



SMOKED CRISPY DUCK BREAST

*CINNAMON CITRUS CURE, PEAR BREAD
PUDDING, PUFFED WILD RICE WITH
MULLED RED WINE JUS*



CHOCOLATE HAZELNUT TERRINE

*GIANDUIA CHOCOLATE
HAZELNUT TERRINE,
FEUILLETINE, SALTED BUTTERSCOTCH
& RASPBERRY*



MIGNARDISE

*ASSORTED MACARONS, CHOCOLATES
& COOKIES*



WINES TO ACCOMPANY MENU

RECEPTION AND FIRST COURSE

De Chanceney Cremant de Loire, Rosé Brut NV France

SECOND & THIRD COURSES

Raimbault Bel-Air Vouvray 2021 France

MAIN COURSE

La Gardine Château Neuf de Pape 2014 France

Borsao Tinto Garnacha 2022 Spain

DESSERT COURSE

Santero Asti – Moscato NV