

DEPARTMENT OF CULINARY ARTS CAMOSUN COLLEGE

November 4th, 2022



To say that this evening event was an outstanding success would be an understatement. It was simply excellent, from the beginning Reception, to the beautifully presented menu and on to the end, when the top of a delicate little Migniardise sported a wispy wafer “hat” bearing the Chaîne logo.



It has been several years since the Victoria Bailliage was able to participate in a dining event at Camosun College. As well, COVID certainly devastated enrollment in Culinary Arts. But this year’s students are a credit to both themselves and their instructors as they delivered one of our most memorable events of the year.

Meeting in the Culinary Arts Main kitchen, 22 members and guests were welcomed with our traditional glass of “Bubbles”.



Camosun Instructor and Chef, Nikolaas Sillem, joined us for the evening, and is soon to be inducted into our Bailliage as a Chaîne Rotisseur. We had an opportunity to meet the students who produced, and were at stations serving, three very professionally presented hors d’œuvres. I must admit I could not choose a favourite among the melt-in-your-mouth scallop and prawn, the creamed cod pâté, or the silky mousse in its tiny choux pastry.

Moving to the programme's dining room, the tables were beautifully laid and were under the watchful eye of the Programme's Ms. "Cat" who was observed advising students on correct tableware placement and serving techniques. Listening to Members at my table, the Risotto and Duck Leg confit



received impressive comments.



Possibly, and most surprising, was a course not on the menu. Its service looked like plated fireflies were about to land at our places! Definitely a unique presentation as tiny LED lights back-lit an ice crucible containing a little sgroppino (a delicious sorbet, with a touch of spirits).

I cannot speak about the dessert or the chocolate Migniardise, as while I was otherwise occupied, my dinner partner helpfully ate both, and his delighted smile said it all. Comments on the wines indicated that the Vouvray, Pecorino and Shiraz were excellent pairings.



The full menu, wine list and wine notes are included at the end of this report.

A team of ten, including two advisors, delivered a menu that would do credit to any restaurant in the city. This reflects the huge advantage these students have, in receiving such high-quality training from Instructors who are skilled professionals, with many years of industry experience behind them. The students were responsive to questions about ingredients, their menu creations and quickly sought the answers, when asked something that they did not know.

Our particular thanks go to Programme Chair, David Lang, and to Robert (Rob) Budlong, Culinary Arts Chef Instructor. Rob's presence, was well in evidence in the kitchen, supporting and encouraging his student culinary team. It was clear that Rob was looking for excellence in the food preparation and presentation, and he certainly received it from his students.

The Accolade was given by the Bailli followed by a short address from Maître Rotisseur Castro Boateng . He encouraged them to continue with their

culinary studies, to learn and work hard, and that they can achieve success and satisfaction in their profession that can far exceed his own. It was clear that the message was having a serious impact on the students, as all eyes were focused on Castro and heads were nodding. The applause afterwards was genuine and heart warming. Maître Castro then presented Certificates of Appreciation to each of the culinary team members.

Gail Gabel, Bailli Regional, November 04, 2022



CAMOSUN COLLEGE CULINARY DINNER
November 04, 2022

A SELECTION OF STATIONED CANAPES AND HORS D'OEUVRES

VEUVE DE VERNAY BRUT NV

MENU

SMOKED POTATO RAVIOLI

TOMATO RELISH

CANDIED GARLIC BEURRE BLANC

VINCENT RAIMBAULT VOUVRAY 2019 SEC, « BEL AIR »

VANCOUVER ISLAND MUSSEL RISOTTO

CHAMPAGNE REDUCTION

SPINELLI TERRE DI CHIETI PECORINO 2020 93 PTS

CRISP DUCK LEG CONFIT

BRAISED LENTILS, TEMPURA ONION

MARJORAM VINAIGRETTE

PETER LEHMANN -THE BAROSSA SHIRAZ 2017

STICKY TOFFEE PUDDING

APPLE PAVE, SALTED BUTTERSCOTCH

VANILLA GELATO



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CARTE DU VIN NOTES

Veuve de Vernay, Brut NV

Recently enjoyed at an early event this year, it is in the world's top 10% of good value bubbles. A blend of 40% Colombard, 40% Sauvignon Blanc and 20% Chardonnay, amazingly popular and surprisingly well priced. From the Loire, France.

Spinelli Terre di Chieti Pecorino 2020 93 pts

Pecorino grew in Italy's Marche regions for thousands of years, but was pushed out of the vineyards by more productive varieties in the 20th Century and was thought to be extinct by 1980. Fortunately, a local grower discovered some in a nursery and today it's once again one of Central Italy's most important white grapes. The combination of zingy zip and fleshy mouthfeel is pretty compelling here, with aromas and flavors of Granny Smith apple, lime zest, green melon and a touch of chalky minerality. A bit of lime pith bite adds interest to the dry, crisp, finish.

Vincent Rimbault Vouvray Sec, 2019 "Bel Air"

This is a classy textbook Vouvray, a delicate mineral toned chenin blanc with mild aromas of McIntosh apple and pear. A reductive, flinty and über dry chenin blanc, smelling of dried herbs and also flowers, lightly tart.

Peter Lehmann -the Barossa Shiraz 2017

When God created Shiraz, the legendary Peter Lehmann once said, 'He did so with the Barossa in mind.' A full-bodied wine of deep colour, dark plums and black fruits, and a perfect accompaniment of everything from pizza to aged cheddar and the winemaker's choice, pecorino with aromas of dark plums and chocolate.

Henkell Rosé Brut nv

A bright and light "Bubble," fine for quaffing, or pairing with a wide range of tastes from appies to dessert. A pleasant salmon aspect, with dried red cherry, apple and pear on the palate. Decent acidity balances out the fruitiness.