

Gail Gabel's Review



Little Jumbo Restaurant hosted Victoria's La Chaine des Rotisseurs Members for the first-time last night. Executive Chef, Gabriel Fayerman-Hansen and Bar Manager, Avi Kunen collaborated to produce a unique dining experience worthy of L'Ordre Mondial des Gourmets Degustateurs. Instead of the more-traditional wine served with dinner, Cocktails designed by Avi Kunen complemented the flavours of each of Chef Gabriel's four delicious dinner courses. (See the full menu following this review).

The restaurant has a bistro atmosphere and the three hundred bottles of spirits, liqueurs and bitters are an impressive backdrop for the bar, as well as providing a fountain of opportunity for Avi's creative talents. Chef Gabriel introduced each course, highlighting his selection of seasonal produce and flavours while admitting to a passion for quinces, very definitely shared by the author.

The first cocktail, "Harvest Morning", B.C. gin-based with hints of apple and citrus was my personal favourite and paired beautifully with

the Alder smoked salmon, celeriac remoulade, winter beets, and Blini. This was followed by Bisque of organic potato and rosemary, little nuggets of pink turnip and a garnish of Grand Fir gremolata. The cocktail presented for this course was "Comfy Knit Sweater", a tequila base with Avi's pear and black pepper syrup and a dash of ginger bitters. There were several suggestions that one might sleep very well if one dared to down a couple of these "sweaters"!

The Scotch lovers in the group came into their own with the next cocktail, aptly named "Burning Leaves" which was based on a smokey Islay from McClelland. In addition to a touch of sauterne, this cocktail also contained the French liqueur, Cynar, whose base is a mix of thirteen plants and herbs with artichoke being the key note. This paired well with the hearty mushroom ragout, braised lamb, green olive and semolina agnolotti, not forgetting the garnish of Chef's favourite quince jelly.

My favourite dessert, Apple Tarte Tatin also pleased the Scotch lovers as it was served with a Laphroaig Quarter Cask flavoured ice cream. Avi's cocktail creation for the dessert, "Napping by the Fire" had a Spanish Brandy base with a dark chocolate and orange cordial finish. After such a perfect meal and cocktail experience, likely napping by the fire was on several agendas as the evening came to a close.

All in all a really fun event and thanks to Jeanne for organizing it. Nov. 18th 2018

Little Jumbo Chaine Menu

1st.

Winter Beets & Alder Smoked Steelhead Trout
celeriac remoulade, meyer lemon, sour cream blini

· Harvest Morning ·

sheringham gin, apple syrup, lemon
orange bitters, egg white

2nd

Northstar Organic Potato & Stinging Nettle Bisque
fermented turnip, grand fir gremolata

Comfy Knit Sweater ·

hornitos reposado, black pepper & pear syrup
ginger bitters

3rd

Braised Lamb Neck
green olive and semolina agnolotti
cured squash, quince jelly, wild mushrooms

Burning Leaves

mcclelland's islay, sauternes, cynar, cinnamon syrup
lemon, grapefruit & rosemary bitters

4th

Apple Tarte Tatin
clove & cinnamon pastry
vanilla & dulce de leche ice cream

Napping by the Fire ·

torres 5 yr. brandy, amaro montenegro
dark chocolate & orange cordial