



## Chaîne Champagne Extravaganza September 10 2023

What is it about those delectable salt-water bivalve molluscs that cause a touch of apprehension when it comes time to order them for the Extravaganza? Again this year, mild panic set in when cocktail oysters suddenly became as scarce as hen's teeth. Never fear, our Bailliage just happens to have a "secret weapon", its very own (supposedly retired) expert oyster scientist who is all-knowing,



and came to our rescue with a Quadra Island supplier who delivered 300 of the most toothsome Black Pearl beauties and saved the day! One guess who

said that he could polish off all 25 dozen at a sitting?

A glass of crisp, chilled Albert Sounit Prestige Brut Crémant de Bourgogne greeted an eclectic mix of 42 members, partners and guests arriving for an afternoon of warm comradery at the lovely ocean-side home of Jack & Ruby Littlepage. Eclectic, because this year there was a subtly different ambiance during the afternoon as the hint of rain disappeared and



many seemed to prefer to enjoy the spectacular view from the comfort of the house, We were pleased to welcome the Bailli Délégué of Canada, Tony Catanese, and his wife Silvana, who joined us for the first time at a non-Chapitre event. New Member Corbin Mathany, the Executive Chef and owner of a new property, "Ugly Duckling" was able to attend as were Vancouver members, and a few guests for whom a Chaîne event was a new experience.

Jack's kitchen seemed to have several whirling dervishes zipping around, doing interesting things in pots, large and small. This translated into Officier Maître Rotisseur, Castro Boateng, the Chef du Jour, and his team presenting an outstanding menu which included eight exotic canapes, stations of charcuterie and fromage, and Italian specialties. In addition, the cold stations for the oysters, Pâte de Foie Gras and Steak Tartare, were exceptionally popular. The full menu and wine list appears at the end of this report.

Throughout the afternoon with Julie Blue's superb piano renditions filling in the background, wine specialist and Sommelier, Marissa Lingwood, guided us through an informative comparison of four Champagnes, each of which has a distinctly different style, and which were very much the signature of each producer. Marissa provided interesting background on production aspects of this internationally loved Bubble. As we savoured each wine, she added many historical anecdotes that were new to most of us. My favourite wine was the Ruinart Blanc de Blancs, Cote de Blancs, though, my friend preferred the Pierre Pailard Grand Cru.



Bailli Honoraire, Stephen Burchert, oversaw the very popular draw for seven "mystery" gift packages, admittedly, most did resemble wine bottles. There was at least one recipient happily exclaiming "I never wine anything"! Castro's Sous Chef, Artem, who was



working at the Italian food station out by the garden, was surprised to hear that he was a winner. Artem, a delightful and well-spoken young man, emigrated from Ukraine about a year ago and is enjoying working at House of Boateng.

It is always an event highlight and personal pleasure as Bailli, to thank our very generous hosts, Jack and Ruby, who have welcomed our members into their lovely home each September, for many years. The gift presented is a small token of our sincere appreciation for their kindness and hospitality.



While just in his first year as Vice Culinaire, Castro Boateng has been a strong member of the Conseil and has gone above and beyond in his support for our events. It was again my pleasure to thank Castro



and his team for the excellent menu designed and delivered today at the Champagne Extravaganza.

That said, we did miss the presence of several members who usually attend, but were away cruising, working, or visiting remote corners of the Arctic.

***Gail Gabel***

***Bailli Regional***

Photos: C. Schrader, N. Shackleton  
Layout: J. Littlepage









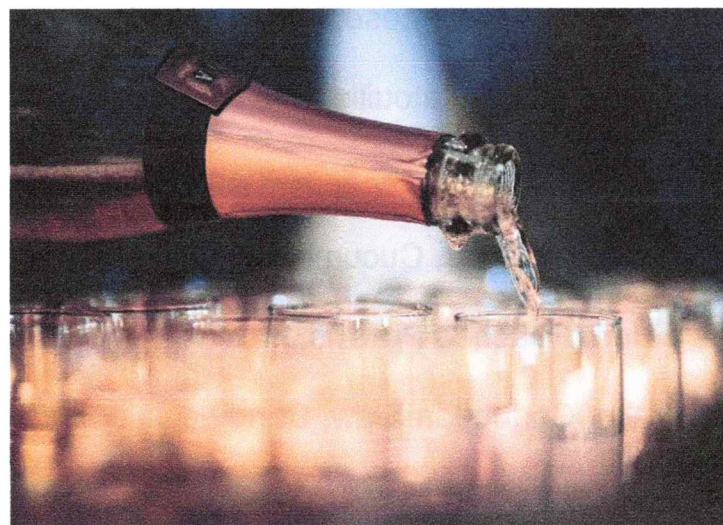
Executive Chef: Officer Maître Castro Boateng

Bailli Regional: Gail Gabel



La Chaîne des Rotisseurs  
Bailliage de Victoria

Champagne Extravaganza  
Chez Littlepage  
September 10, 2023





## **Champagnes**

Albert Sounit Prestige Brut Cremant de Bourgogne

Ruinart Blanc de Blancs, Cote de Blancs

Pierre Paillard Les Parcelles Grand Cru, Bouzy Montagne de Reims

Philipponnat Blanc de Noirs Extra Brut 2016, Verzy

Ayala Majeur Rose, Aÿ

## **Canapes**

Moroccan Salmon, Jicama, Carrot & Orange

Pickled Beets & Goat Cheese, Almond Brittle, Salted Caramel

Chickpea Cake Ratatouille, Basil, Balsamic Reduction

Tuna Tartare & "Mango Ravioli"

Sweet Soy Caviar, Cucumber, Pickle Ginger Relish

Herb Poached Prawns, Pickled Vegetables

Jerk Pork Taco, Caribbean Slaw, Candied Jalapeno, HOB Aioli

Local Oyster Mushroom Wings, HOB Hot Sauce

## **Stations**

### **Oysters on the half shell,**

Hot Sauce, Mignonette, Lemons, Horseradish,

Pate de Foie Gras au Guichard, Crostini

### **Steak Tartare au Mantell, Crostini**

### **Charcuterie & Fromage**

Selection of Local & International Cheese, array of Cured & Smoked Meats, Chutney, Pickled Vegetables, Crispy Bread,

Olives, Spiced Nuts

### **Italian Food Station**

#### **Parmesan Reggiano Station**

Fresh Pasta Cooked in an Authentic Italian Parmesan Reggiano Wheel,

Garnishes: Wild Mushroom, Fresh Peas, Crispy Bacon, Spinach Pesto, Sundried Tomato Pesto

#### **Melon & Prosciutto**

Basil & Balsamic Reduction

#### **Meatballs**

Confit Garlic Tomato Sauce

#### **Dessert**

Lemon Tart