

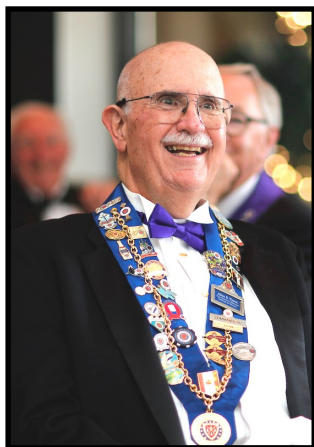


## WORLD CHAINE DAY APRIL 23, 2023

**A** light misting of springtime rain did not deter thirty-three Members and guests from celebrating World Chaine Day in “*THE Courtney Room*” of the Magnolia Hotel in downtown Victoria. Black Tie and evening wear was the order of the day and all enjoyed a glass of Bodet-Herold 2018 Extra Brut Crémant de Loire while sampling Executive Chef Brian Tesolin’s three elegantly presented hors d’oeuvres, the foie parfait being an outstanding favourite.



World Chaine Day was perfect timing for the Bailli to present both Ian Batey and Allan Tyson with Silver, and Nelles Shackleton with Gold, Commandeur Badge Awards.



The dinner menu and wine selections were outstanding, beginning with an Amuse of Acadian Sturgeon Caviar on a potato crèmeux, delicately garnished with pickled young Sitka Spruce, a potato tuille and leek ash. The Malvasia Volcanica, from the Canary Islands, was an inspired wine pairing.



The first course presented, a 14 Day House Dry Aged Yellowtail Crudo, was a delight perfectly complemented with a black garlic sabayon and accompa-



nied by a Croatia Perak 2018 Mitrovie Grasevina. The Second Course was a nicely presented, Roasted Partridge Roulade, confit leg, and a de puy lentil and truffle porridge, of which I could have had much more.

To accompany the partridge an Heitz Cellar 2017 Grignolino was the chosen wine.



The first and third courses in particular, reflected the Chef's extensive range of culinary skills. Crepinettes are a particular specialty of the house and the description of their intricate preparation leaves one in awe.



The Third Course, Lamb Crepinette, can only be described as superb, delicately tender, lounging on a stinging nettle salsa verde, and accompanied by tiny Morel mushroom dumplings and an Alpine cheese fondue.





Delicately tender Lamb Crepinette lounging on a stinging nettle salsa verde, and accompanied by tiny Morel mushroom dumplings and an Alpine cheese fondue make for a fantastic 3rd course.



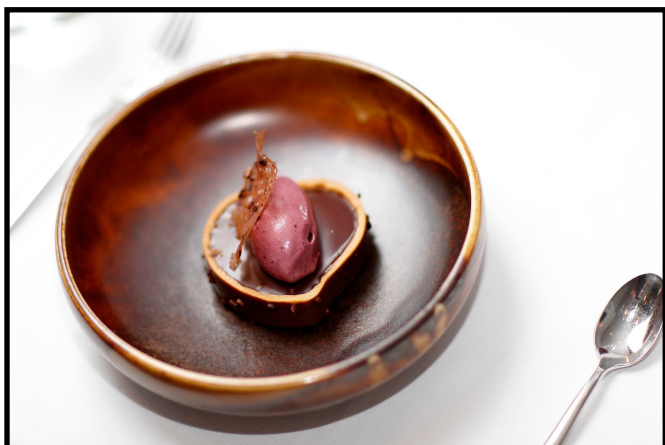
Between courses the members congratulated Maître Rotisseur Daryl Pope and his wife Cristine with a cake presentation, as today was their first wedding anniversary.



The Crepinette was served with a delicious Sesti 2020 Rosso di Montalcino Sangiovese



Chocolate, always a great favourite, was featured in the dessert course in an elegant tart presentation with cocoa nib and huckleberry garnish. A Stag's Hollow 2012 Port-style Merlot was an interesting and enjoyable wine pairing.

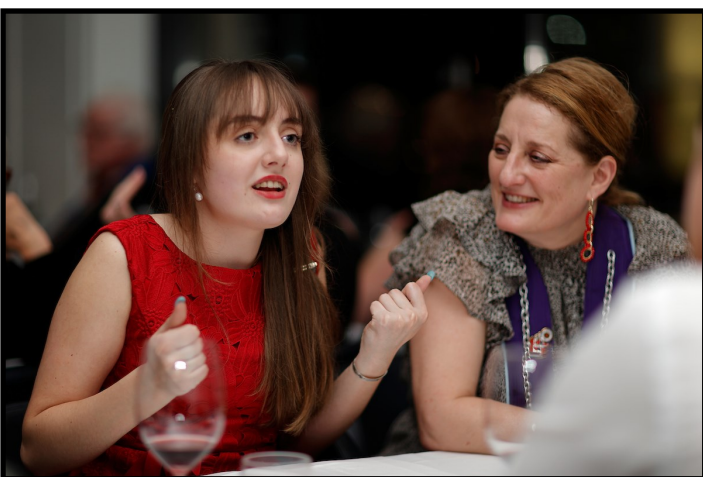


The Bailli, invited Bailli Honoraire Ian Batey, to assist with presenting gifts to the Executive Chef, Sommelier and Food & Beverage Manager, as well as Chaine Certificates of Appreciation and Victoria Bailliage lapel badges to the culinary and service teams.



In honour of World Chaine Day (WCD) and this year's theme of "Come with your Heart", members were able to select a gift from a table laden with brightly wrapped packages, some looking hauntingly similar to wine bottles. "THE Courtney Room" culinary team also gifted each person attending the event with a chocolate heart, delicately painted with silver and gold leaf.

*Gail Gabel, Bailli Regional du Victoria*



Photos Kevin Light  
Layout Jack Littlepage

## **The Courtney Room Menu – April 23, 2023**

Welcome Reception

**Bodet-Herold 2018 Physis, Extra Brut, Crémant de Loire Chenin Blanc / Grolleau Noir, Loire Valley, France**

### **Cornet of Beef Tenderloin Tartare**

bone marrow vinaigrette, aged sherry, sorrel, ash crème

### **Verjus & Cucumber Gelée**

yuzu kosho, trout roe

### **Foie Gras Parfait**

wild berry jam, cashew

Amuse

**Bermejo 2021 Lanzarote Malvasía Volcánica, Canary Islands, Spain**

### **Acadian Sturgeon Caviar & Potato Napoleon**

pickled young sitka spruce, potato crèmeux, potato tuille, leek ash

First

**Perak 2018 Mitrovac, Kutjevo Graševina, Slavonia, Croatia**

### **14 Day House Dry Aged Yellowtail Crudo**

black garlic sabayon, spring pea salad, vadouvan savory granola

Second

**Heitz Cellar 2017 Napa Valley Grignolino, California, United States**

### **Roasted Partridge Roulade**

confit leg, du puy lentil and truffle porridge, partridge glace

Third

**Sesti 2020 Rosso di Montalcino Sangiovese, Tuscany, Italy**

### **Peace Country Lamb Crepinette**

morel mushroom dumpling, stinging nettle salsa verde, alpine cheese fondue, sherry lamb heart vinaigrette

Sweet

**Stag's Hollow 2012 Hart, Port Style Wine, Okanagan Falls Merlot, British Columbia, Canada**

### **Chocolate Tart**

guanaja, cocoa nib, huckleberry

Mignardises