

# The Year of the Tiger Chaîne Banquet

Chinatown in Victoria was teeming with life as shoppers crowded the sidewalks amid huge displays of exotic produce, while delicious aromas drifted from dozens of restaurants and barbecued ducks hung out in shop windows. A perfect setting for our first post-Covid event that attracted Chaîne guests from Calgary and the USA. As they arrived, thirty-seven Members and guests were greeted with our traditional welcome glass of “Bubbles”, this time a Pink from Burgundy and a White from the Loire. Hugs and warm handshakes were evident as many Bailliage Members were seeing each other for the first time in two years. A much-admired and beautiful red-themed flower arrangement was created and contributed to the evening by Twyla Rusnak.

The Bailli spoke to the challenge of selecting wines other than a Riesling, which is often chosen for pairing with Asian food. Three Members had participated in the pairings which included Rieslings, but settled on a 2020 Italian Spinelli 100% Pecorino and a 2019 Australian Mount Pleasant Elizabeth Semillon as the two dinner wines, both being rated at 93 Points. The Mount Pleasant Semillon, while being 10.5% alcohol is known for its keeping quality and flavour development with a few years of cellaring.

Each table had a bottle of three other wines to try: a Canadian dry Riesling, an Italian Friulano and a Vin d’Alsace. These three wines were in limited supply but the pairing team had thought them very worthwhile to add to the evening, for Members to appreciate how many other wine styles are suitable pairings for Asian cuisine. The Bailli had also provided a written review on each of the dinner wines.

(The full wine list and menu follow this report)

Needless to say, the reception went a little longer than planned but the appearance of our first course of BBQ pork, Five Spice Squid and Crispy Spring Rolls soon had appetites sharpened. Of the nine more courses served during the evening, the Peking Duck and Pan- Fried Lobster with Ginger and Onion were my favourites, but every course was really delicious and included a seafood soup, prawns, chicken, beef, vegetables and of course, a special rice dish.

As the evening came to an end, it is fair to say that there were many compliments on the event which is always great to hear as there are considerable tasks, activities and of course, timing that require co-ordination to deliver an event that provides our goal of “comraderie at the table”.

Gail Gabel

Bailli Regional



*Don Mee Restaurant*  
*Sunday 20 March 2022*



**COURAGE AND BRAVERY**

*so the new year could symbolize resilience  
and strength - even in times of struggle,  
so said scholar  
Jonathan H.X. Lee....*

*Welcome to:*



**THE CHAÎNE YEAR OF THE TIGER  
BANQUET**



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Sunday 20 March 2022*



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## *WINE SELECTIONS*

### *Bubbles:*

*Veuve de Vernay Brut NV*

*Louis Bouillot Cremant Bourgogne  
Brut Rosé NV*

### *Dinner :*

*Spinelli Terre di Chieti Pecorino 2020  
93 pts*

*Mount Pleasant Elizabeth Semillon 2019  
93 pts.*

*Quail's Gate Dry Riesling 2020*

*Villa Locatelli Friulano D.O.C. 2019*

*Vin D'Alsace Arthur Metz 2018*

## *MENU*

*Crispy Spring Rolls, BBQ Pork  
Five Spice Squid*

*Roasted Peking Duck with Pan Cakes*

*Minced Duck Meat Lettuce Wraps*

*Seafood Supreme Soup*

*Pan Fried Lobster with Ginger & Onion*

*Crispy Chicken*

*Beef in our Chefs Special Sauce*

*Sauteed Mixed Vegetable in Garlic Sauce*

*Pan Fried Prawns with Greens*

*Deluxe Don Mee's Fried Rice*