

Chaine Report on Chapitre Event December 3, 2017

The Victoria Bailliage was hosted by The Inn at Laurel Point for this year's Induction Ceremony, Champagne Reception and Gala Dinner. Special guests were Bailli Delege, David Tetrault, Dr. Jane Ruddick, Bailli Provencal and National Echanson, Michael Grimes. Ms. Susie Sirri, Bailli Regional of Nanaimo was also in attendance as a new Member for Nanaimo was to be inducted at the Victoria event.

David Tetrault presided over the new Member inductions and rank promotions. Eight Professional and four non-professionals were inducted as members of La Chaine des Rotisseurs, Bailliage de Victoria. Michael Grimes inducted fourteen new members into Ordre Mondial des Gourmets Dégustateurs (l'Order Mondial). Two Victoria Chaine Members were honoured by promotion to Commandeur status.

Takashi Ito, Maitre Hotelier Honoraire and Executive Chef at the Inn at Laurel Point was our Host and Ms Theresa Dickinson was Master of Ceremonies. Seventy two Members and guests attended the event and were seated at nine tables of eight, each headed by a Bailli or Bailli Honoraire.

Following the Induction ceremonies, delicious Foie Gras Mousse and Ginger Soy Oyster Shooters went down

very well with the Piper-Heidsieck Brut Champagne.

The dining room and tables were a spectacular sight, decorated in seasonal red with contrasting black highlights. Theresa, in her inimitable style, outlined the evening programme and the various menu courses that Chef Ito had planned for the event. Our Vice-Echanson, Larry Arnold, was in fine form and his descriptions of the wines paired with each course demonstrated his superb knowledge of the industry. He and Theresa were quite an entertaining "act" together

Seafood is always a popular first course and the Salad Roll of Ahi tuna, spot prawn, avocado puree, sea urchin, seared scallop and Dungeness crab did not disappoint with its garnish of ponzu hollandaise gratin. The surprise was the pairing of two wines: Marlborough's Cloudy Bay Sauvignon Blanc 2016 and a Cotes du Roussillon Domaine Lafarge Cuvee Centenaire 2015.

A Grapefruit granite cleansed the palate before a course of Kalbi beef tongue, several types of mushrooms and a char-grilled portabello pate and sautéed oyster.

Marlborough was again the wine of choice with a Pinot Noir 2014.

The wine paired with the main course was a Black Hills Estate Nota Bene

2015, a favourite of Chef Ito. It complemented the star anise braised buffalo short rib which was served with a cabbage roll of sweetbread, black garlic beluga lentil, double smoked bacon and chick pea on a puree of cinnamon squash

Dessert of Itakuja chocolate name-laka, raspberry and mango was pre-

sented on a passionfruit coulis with a touch of pistachio candy. The Miguel Torres Floralis Moscatel Oro was the dessert wine paired.

The Culinary Brigade was led by Executive Chef, Takashi Ito and the Accolade complimented both his and the service team's efforts in presenting a truly memorable evening.

The complete menu is presented on the following page.





CHAÎNE DES RÔTISSEURS

Chapitre and Induction Event

Inn at Laurel Point
December 3, 2017

RECEPTION

Ginger & soy oyster shooter
Foie gras mousse
Piper-Heidsieck Champagne Brut NV

DINNER

Ahi tuna & spot prawn salad roll, avocado purée
Seared scallop & Dungeness crab, kimchi beurre blanc
Sea urchin, ponzu hollandaise gratin
Cloudy Bay Marlborough Sauvignon Blanc 2016
Domaine Lafage Cuvée Centenaire Côtes du Roussillon 2015
Grapefruit granité

Kalbi beef tongue, three mushrooms
Binchō-tan char-grilled portabello pâté, sautéed oyster
pava Marlborough Pinot Noir 2014

Star anise braised buffalo short rib
Sweetbread & black garlic beluga lentil
Double smoked bacon & chickpea cabbage roll
Cinnamon squash purée
Black Hills Estate Nota Bene 2015

DESSERT

Itakuja chocolate namelaka
Milk chocolate, raspberry & mango
Passion fruit coulis, pistachio candy
Miguel Torres Floralis Moscatel Oro NV