



The Inn at Laurel Point

March 17, 2024.

The view from *The Inn at Laurel Point* was spectacular, as twenty Chaîne Members and guests gathered for our first event of the year.



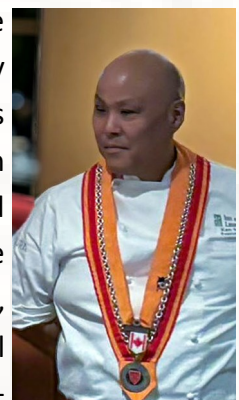
Victoria's last few days of winter sported brilliant sunshine, record high temperatures and the perfect ambiance to dine overlooking scintillating blue water, as harbour seals frolicked in the gentle wake of passing sailboats.



On their arrival, the hotel's General Manager, Eda Koot, and her guest, Vancouver member, Jim Connolly, were warmly welcomed by their Victoria colleagues. Then, elegantly presented marinated oysters, a radish masquerading as a mini "toffee-apple", smoked sturgeon and caviar were enjoyed with our reception's traditional glass of "Bubbles."

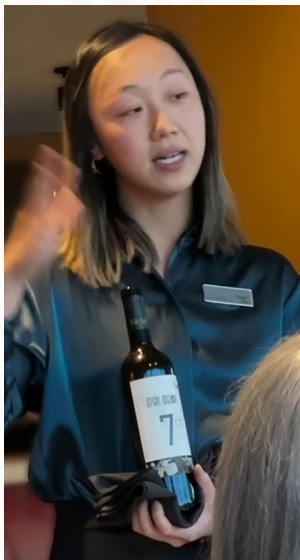


Moving on to dinner in the Aura restaurant, Maître Rotisseur and Executive Chef, Ken Nakano, introduced each course throughout the evening. Presentation was simply stunning and frankly, many of us were lost for words, as the design and plating of each course seemed eclipsed by the next. While the meal was Japanese-style forward, Chef Nakano highlighted several unusual ingredients, such as Dogwood cherries, grown on site in the property's extensive kitchen garden. Nettle pistou and crystallised Grand Fir leaves were deliciously surprising garnishes.



Aura's culinary team takes great pride in its support of local producers for meats, seafood and the entire harvest of some farms. The Inn specializes in "small plate" menus, providing an opportunity to sample a selection of tempting dishes, rather than the usual one or two. The full menu follows this report, and it does showcase Chef Nakano and his team's creativity in introducing unusual and eclectic flavours.

As is their custom, the wine pairings were presented at each table, by individual Aura staff. At our table we were exceptionally well informed, by Vesper Zhu, who is studying at the third level of her Sommelier training. In addition, Chef Nakano spoke to the Osake Mirai Sparkling Sake, produced by Masa Shi-roki, an artisan Sake maker and proprietor of the first



growing the special rice through to the brewing of small lots of finished products. If you have not tried their Sparkling Sake, you are in for a treat.

Chef Nakano has a secret weapon in the culinary team, a Pastry Chef par excellence, who delivered the most delectable and elegantly presented desserts and an exquisite selection of miniature



Migniardise. Picture morsels barely more than half an inch in diameter, each uniquely shaped, flavoured and decorated, some with gold leaf. My favourite was the tiny fluted pastry with a

whisp of lemon glaze and sliver of rind. It just melted in the mouth, yum!



Bailli Gail Gabel and Vice-Charge de Missions, Allan Tyson, presented Certificates of Appreciation to each of the team members. Chef Nakano also received his Silver Commandeur Award and he and Restaurant Manager Katie Alva, each received a special gift from the Victoria Bailliage.



General Manager, Eda Koot spoke at the end of the evening, expressing her thanks to the Bailliage for choosing to hold this event at Aura. She touched on the many challenges that the property faced during and after COVID. The closings, reopening, rebuilding and retraining of lost staff teams took an enormous toll on everyone as well as the business. Our event tonight was the first Chaîne quality function that the property has felt ready to host in several years.

From comments made by those attending, and in baseball terminology: ILP hit this event out of the park!

Gail Gabel, Bailli de Victoria



Victoria Chaîne des Rôtisseurs March 17, 2024

Opening Overtures

Radish
Cultured Butter

Oyster
Black Bean, Bull Kelp

Smoked Sturgeon
Caviar

Veuve du Vernay Organic Brut, FR

Prelude of Tastes

Shoyu Parker House
Kasu Butter

Kombujime Beef Carpaccio
Dogwood Cherry "Boshi"

Nigori Sake Cured Foie Gras Mille Feuille
Crystalized Grand Fir

Osake Mirai Sparkling Sake, BC

Discovery Ensemble

Salt Grilled Mackerel
Humpback Shrimp Salad, Northern Lights Rice

2019 Bodegas Itsasmendi N°7, SP

Palate Intermission

Yuzu Green Apple Granite

Culinary Crescendo

Koji Rib Eye Cap
Bone Marrow, Oxtail Croquette
Black Truffle Soy Glaze

Spring Vegetables
Potatoes, Nettle pistou

2019 Mauro Sebaste Barolo Edizione Limitata, IT

Sweet Epilogue

Banana Milk Cake
Banana Ice Cream
Toasted Milk + Hazelnut Wafer Crunch

Disznókó Tokaji 5 Puttonyos

Mignardise