

## Review of International Chaine Day Event April 22nd. 2017

The Villa Eyrie Resort hosted the Victoria, Nanaimo and Vancouver Bailliages as we celebrated International Chaine Day which was being observed around the world by thousands of Members of La Chaine des Rotisseurs.

Dr. Jane Ruddick, B.C. Provincial Bailli, and Ms. Susie Sirri, Nanaimo Bailli, organised a truly memorable event in a spectacular mountain setting. The 80 attendees included 18 Victoria Baillage Members and their 13 guests. The Resort accommodation was fully booked by Chaine Members and all facilities at the property were dedicated to producing a truly enjoyable evening. A surprise guest was Mr. David Tetrault, Canada's Bailli Delege, who made the trip from Calgary to share in our celebration.

Venturing about 30 minutes north of Victoria you will find yourself 1,880 feet above sea level at the Malahat Summit. In the forested heights of the Malahat Ridge, the Villa Eyrie Resort, a mountain-side retreat, spa and its superb Summit Restaurant overlook the beautiful waters of Saanich Inlet.

The guest culinary team that produced the Amuse Bouche for the Champagne Reception included internationally acclaimed chefs Bruno Marti, Hubert Scheck and our Vice Conseiller Culinaire Honoraire Takashi Ito. The pate de foie gras and the slivers of herring roe on kelp were particular favourites. When harvested this herring roe is typically found attached to long branches of kelp and is a prized Haida delicacy named "K'aar".

Moving to the dining room from the reception meant a short walk into the main hotel building passing a waterfall fed pond and spring flower gardens, not forgetting the view over Finlayson Arm and the valley below. Our table for 6 included three each from Victoria and Vancouver Bailliages and all 80 in the group were quickly seated by hotel staff and welcomed by Susie Sirri.

As is normal at Chaine functions the Summit restaurant's Executive Chef, Terry Pichor, introduced each course, highlighting local produce and the various preparation techniques used. Nettles, stripped of their notorious sting, were the unique ingredient incorporated into the angnolotti pasta second course. This was followed by a rabbit loin wrapped in pork, then a sturgeon nugget plated to appear like Osso Bucco and served with Risotto Milanese. Dessert, naughtily named "Chocolate Fourplay" was a suite of four chocolate confections that those at our table suggested might have been more aptly named "Death by Chocolate" and possibly was a little overwhelming if one was not a chocaholic. The dinner's wine pairing selections included three from B.C. and one each from France, Spain and Chile.

The evening concluded with the entrance of the Kitchen Brigade led by Executive Chef Terry Pichor. The Accolade was unusually lengthy and was shared by three Chaine Members as it highlighted not only the excellence of the food, its preparation and service, but also the value of, and reason for holding the event: International Chaine Day.

Photos follow.



WORLD CHAÎNE DAY CELEBRATION  
APRIL 22, 2017

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LIGHTLY CURED SCALLOP

basil seed, rhubarb, orange confit, olive

Ex Nihilo Vineyards | 2015 Riesling | Okanagan Falls, BC

NETTLE ANGNOLOTTI

wild garlic butter,  
black trumpet mushroom, hazelnut

Lock & Worth Winery | 2015 Semillon | Naramata, BC

RABBIT PORCHETTA

code's corner farm legumes, fennel, rabbit jus

M. Chapoutier | 2015 'Les Meysonniers' Blanc  
100% Marsanne | Crozes-Hermitage, France

Marqués De Riscal | 2014 'Riscal 1860'  
85% Tempranillo, 10% Syrah, 5% Cabernet Sauvignon | Castilla y Leon, Spain

STURGEON OSSO BUCCO

risotto milanese, asparagus,  
red wine bone marrow sugo

Caliterra | 2007 'Cenit'  
41% Cabernet Sauvignon, 39% Malbec, 20% Petit Verdot  
Colchagua Valley, Chile

CHOCOLATE FOURPLAY

chocolate lasagna, caramelized white chocolate parfait,  
dark chocolate sorbet,  
single origin 72% dark chocolate truffle tartlet

Alderlea Vineyards | 2007 'Heritage Hearth' Fortified | Cowichan Valley, BC



LIGHTLY CURED SCALLOP Basil seed, rubarb, orange confit, olive



RABBIT PORCHETTA Code's corner farm legumes, fennel, rabbit jus



**CHOCOLATE  
FOURPLAY**

- Chocolate lasagna,
- Caramelized white chocolate parfait
- Dark chocolate sorbet
- Single origin 72% dark chocolate truffle tartlet



Pastry Chef Matthias Conradi's Bon Bons in honour of International Chaine Day

All photos © and courtesy of Terrance Lam GAIN group

