

LOBSTER AND LAMB BBQ

TWYLA'S FLOWER FARM

Gail's Review
July 25th 2023



On Friday there was a gentle breeze wafting across the grassy bank as canopies and outdoor furniture were being delivered in preparation for our Bailliage's first outdoor dining event held in many years. The hoped-for, fine weather continued through the weekend for Sunday's Lobster & Lamb BBQ, as 42 Members and guests arrived in late afternoon, under brilliant sunshine, at **Twyla's Flower Farm** located in the semi-rural outskirts of Victoria.

Our traditional welcoming "Bubble" reception had four labels on offer and thirsty palates made short work of 16 bottles.



The accompaniments, were Maître Rotisseur, Castro Boateng's selection of three delicious canapes of butter poached lobster, braised pork belly and North African lamb sausage. (The full menu can be found at the end of this report).

Twyla's Flower Farm is owned by Twyla Rusnak, Twyla and her husband Illarion are both talented Landscape Architects. Illarion is also a prominent large-piece sculptor and



several examples of his work can be found throughout the property, blending in with the native flora.

The flower gardens were in full bloom, too many varieties to name, but the yards of trellises, covered in a profusion of multi-coloured Sweet Peas, were really spectacular. Several attendees took advantage of garden and art studio tours. Twyla and her team had

Chef Castro had prepared several platters of beautifully presented salads, with yet more lobster, and heirloom fruits and vegetables.



positioned large vases of flowers around the canopied tables and each of the six tables sported vases of different flower arrangements.

The Bailli welcomed new member Dean Aikenhead and his wife Ann, several guests, including Dame de La Chaine, Mira Wallace, visiting from Chaîne USA, Amelia Island, Florida, Calgary member, Keith McMullan, and after a long stay in Texas, Victoria member Christiane Hile.



The melt-in-your-mouth grilled Lobster was my particular favourite with its delicate brushing of paprika butter. The buffet table saw several returning for “seconds”.



Appetites were being sharpened by the tantalizing aroma of lobsters and lamb grilling on the BBQ.



Cases of dinner wines were bought specially for the event, an Italian Santa Margarita Pinot Grigio and a 2020 multiple Gold Medal Australian Shiraz from Thomas Goss. In addition, the last six bottles in our cellar, of Peter Lehmann's 2017 "The Barossa Shiraz" were definitely enjoyed.



After dessert and as the evening was coming to a close, the Bailli, Gail Gabel, thanked Twyla and Illarion, presenting them with gifts in appreciation for their hospitality in allowing our Bailliage to enjoy their beautiful property. Rehka, the property's florist also received a gift to acknowledge her very attractive table flower arrangements.

Then it was Chef Castro's turn to be recognised for



creating another superb dinner and to receive a gift from the Bailliage. Castro introduced his team and in particular, Sous Chef Sebastian Edwards, (right) who recently placed first in the Chaîne Victoria Young Chefs Competition. (See the story and photos of Sebastian's winning platings on our web site www.chainevictoria.com.)

Sebastian will now go on to compete in the Chaîne



National competition in Toronto later this year.



Photos courtesy of D. Aikenhead, L. Duplessis, J. Littlepage, N. Shackleton.

Layout J. Littlepage



Canape

BUTTER POACHED LOBSTER ON SPOONS
Grapefruit & Vanilla, Crushed Blood Orange

BRAISED PORK BELLY
Jalapeno Cornbread, Roasted Pepper Jam

NORTH AFRICAN LAMB SAUSAGE
Jerk Mustard

BBQ Dinner

ARTISAN BREAD
Selection of Butters

LOBSTER SALAD
Artisan Greens, Avocado, Mango, Fresh Young Coconut, Curry Vanilla Dressing

J & J FARM HEIRLOOM TOMATO SALAD
Basil, Grilled Okanagan Stone Fruit, Balsamic & Herb Oil

CUCUMBER & WATERMELON SALAD
Feta Cheese, Elderflower Dressing

GRILLED CORN SKEWERS
Berbera Spiced Butter & Herbs

GRILLED LOBSTER
Charred Lemons, Parsley & Smoked Paprika Butter

HARISSA GRILLED LAMB SIRLOIN
Chermoula

BAKED POTATO STATION
Crispy Bacon, Scallions, Sour Cream, Pickled Onions
Roasted Peppers, Mustard, HOB Hot Sauce Lots of Cheese!

MINI DESSERT PLATTER
House of Boateng