

A Magic World Chaîne Day Event

House of Boateng



Twenty-seven very trusting Chaîne Members and their partners arrived at the House of Boateng, not knowing anything about how the evening was going to unfold. The menu and wine list were secret, known only to host, Maître Rotisseur Castro Boateng, co-host and magician, Jason Verners and the Bailli. The “buzz” during the welcoming glass of “Bubbles” was high as Members could find no signs of what was to come and a long evening was ahead.

our five senses through enjoying fine food and wines, as we recognise **sound, taste, sight, smell and touch**. Jason’s incredible magic demonstrated each sense and Chef Castro’s exquisite cuisine, interpreted the flavours that each of our five senses can recognise.

The **First Course** of Pop Rock Salad, featured **Sound**, and definitely was a picture of “eye candy” as well. It crackled with crispness from multi-layered dried filaments of lotus root, purple yam, cucumber, carrots and jicama with a miso orange dressing.



Why the secrecy? Because, in honour of World Chaîne Day, we were about to embark on a culinary journey none had experienced before. The plan was to explore each of

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As one Member said: just give me a full plate of this and I will be happy for the rest of the evening”.

But that wish was not to be, as black silk eye masks were donned and Chef Castro guided a blind tasting through the **Second Course** of five of his creations, each featuring a different **Taste**: sweetness, sourness, saltiness, bitterness and finally, Umami. Lots of laughter handling pipettes, but not one glass of wine was toppled, as hands very strategically, if blindly, maneuvered across plates to taste one delicious selection after another.



Lots of eager suggestions on what each was and some were actually right! Masks came off, and that course’s wine continued to be enjoyed.

The wine paired with the first course was selected to complement the acidity in the salad and was from a delicate and single variety Sauvignon Blanc. The wine for the blind tasting, was from 100% Picpoul, a very ancient but talented grape, chosen for its ability to very happily pair with a range of flavours simultaneously, as well as multiple types of cuisine.

The full menu, wine list, and wine commentary appear at the end of this report.

Knowing what was to come in the **Third Course, Sight**, was definitely a critical component of the wine selection. The course was all about believing what you were seeing, and as each person was served what looked



like a large dark red cherry,

complete with stem, nobody guessed that inside was pâté de foie gras. Castro’s serving staff quickly delivered toast-



ed brioche and condiments with which to enjoy the pâté. This called for a wine with

crisp natural acidity and the perfect candidate was a Penfold’s Max’s Chardonnay 2018, only a faint whisper of oak, and a beautiful complement to the richness and creaminess of the pâté.

For the **Main Course** of roasted beef tenderloin and smoked short rib, Chef Castro settled on smokiness to challenge our fourth sense of **Smell**. As a cloud of smoke billowed from the kitchen (totally managed smoke, no fire!) it wasn’t difficult to interpret this challenge to our senses and the smoke quickly disappeared.



From our cellar came a John Duval Plexus 2005, a luscious red, known for its appropriate and slight “smoky nose”. However, it is also well known as a “hedonistic splurge in red”, so who could resist choosing such a pairing?



The night was no longer young as the **Fifth Course** was served, an intriguing chocolate balloon that we were told not to touch yet. Was everyone listening? You can guess the answer!



The sense of **Touch** was demonstrated through designing and building one's own dessert plate around the chocolate balloon. To accompany, were choices of passion-fruit, white chocolate and strawberry sauces and vanilla ice cream. With the addition of a hot caramel sauce, the beautiful chocolate

balloon collapsed onto its chocolate brownie base and none too soon for our many chocoholics eager to dig in.



The Bailli, Gail Gabel, presented Maître Rotisseur and Executive Chef Castro, and his staff, with Chaîne certificates of appreciation. Chef Castro also received a crystal wine decanter embossed with the Chaîne's logo.



In honour of World Chaîne Day, two lucky Members, Dame de la Chaîne Laurie Sharp, and V.C. Allan Tyson's names were drawn by Jason Verners. Laurie received a Chaîne necklace medallion embellished with Swarovski crystals and Allan, a Chaîne back pack.

The Sixth Sense was Castro's **Surprise**, a box of treats, not to be opened until breakfast time the next day, and a thank-you video with a final expression of Jason's magic!



Vivre la Chaîne!; Gail Gabel Bailli of Victoria



Confrérie de la Chaîne des Rôtisseurs

Association Mondiale de la Gastronomie

Takes pleasure in awarding this
Certificate of Merit to

Kevin LIGHT
Bailliage of Victoria in Canada

in recognition of the achievement
of winning the category

BEST PHOTO

in the World Chaîne Day 2022
Photo Competition

Panel of Judges

Sabine Tachot

General Secretary

Ari-Pekka Parviainen

Chair, World Chaîne Day

Tomaž Dular

Officier



Not one but two awards in the 2022 World Chaîne Day Competition !
See more below



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Association Mondiale de la Gastronomie

Takes pleasure in awarding this
Certificate of Merit to

Bailliage of Victoria in Canada
Kevin LIGHT

in recognition of the achievement
of being runner up in the category

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