



# NICHE

GRO CERANT

## *Girl Chefs Gone Wild*

February 23, 2023

The first event in 2023 was hosted by Jami Wood, a new Chaîne Member and Owner of “Niche Grocerant” in Victoria. Jami introduced the grocerant experience to Victoria: a grocery store specializing in all things gourmet and locally produced, combined with a restaurant serving brunch, lunch, and dinner on a few evenings a week. Her menu selections feature the farm-to-table experience and highlight the fresh produce and meats readily available in and around Victoria.

Planning this event with Jami and her all girl team, was fun, hence the choice of name for the event, which, of course, was also a little play on words, as wild game was featured in some of the courses.

The full menu and wine list follows at the end of this report.

A glass of pink Chateau Martinolles Crémant, at the Reception, added to the pleasure of member’s excited greetings and chatting to Chaîne friends, not seen since early December at the Chapitre.





Moving on to dinner, seating was in long table format and the two chefs, both named Andrea, described the courses we would taste. Beginning with an Amuse Bouche Oyster on the half shell, napped with a tasty Tequila Mignonette.



Highlights of the courses yet to come were finalized with a description of the dessert course, an Indigenous Bannock served with Huckleberry jam and spruce tip powdered sugar.



Sommelier Frances, who has a passion for all wines, especially if they are Italian, selected an Emilia-Romagna wine to pair with the first course of Rabbit Confit which was covered with a clinging, wafer-thin pasta and appropriately called a "Wet T-Shirt contest!"



A British Columbia wine was selected to



accompany a salad of kaleidoscopic colours which made for an outstanding pairing.

A Chianti was chosen to pair with the Wild Boar Bolognese, definitely a very popular course.



Our Host Jami and sommelier Frances, received thank you gifts, and Maître Officier, Castro Boateng, presented Chaîne certificates of appreciation to Jami and her five-girl team for their excellent efforts in producing such a pleasant dining experience.





La Chaîne des Rotisseurs  
February 23rd 2023



**Niche Grocerant presents:  
"Girls Gone Wild"**

Amuse Bouche  
"shots"

Oyster On the Half Shell  
Tequila mignonette, Tajin spice  
Chateau Martinolles Crémant de Limoux Rosé

1st Course  
"wet t-shirt contest"  
Confit Rabbit  
Preserved lemon and herb potatoes,  
Wild mushroom duxelle, Raclette  
Bonelli - Bonarda Frizzante Secco, N/V (Italy)

2nd Course  
"freshen up"  
Carrot Salad  
Wild blueberry vinaigrette, Nootka rose candied hazelnuts, beet pickled shallots, cress  
Beaufort Pinot Noir Rosé, 2021 (Comox Valley, BC)

3rd Course  
"ride the bull"  
Wild Boar Bolognese  
Buffalo mozzarella, stinging nettle pesto,  
Cowichan Valley rigatoni  
Castello Di Ama Chianti Classico, 2019 (Tuscany, Italy)

4th Course  
"closing time"  
Bannock  
Huckleberry jam, spruce tip powder sugar  
Quail's Gate Fortified Vintage Foch, 2017 (Okanagan, BC)