

INDUCTION AND CHAPITRE DINNER

OAK BAY BEACH HOTEL—DECEMBER 1ST, 2019



Oak Bay Beach Hotel and General Manager Michelle LeSage were our hosts for another wonderful evening of welcoming new Bailliage Members into La Chaîne des Rôtisseurs. Several Bailliage Members decided to stay at the Hotel and were able to “take the elevator home” later that evening.

The Hotel was resplendent, both inside and out, with stunning Christmas decorations. On arrival, the stage was set for all to begin enjoying the evening as we were welcomed with a Bubbles-based cocktail, courtesy of Michelle.

The formal Induction ceremony was presided over by our recently appointed Bailli Délégué, Tony Catanese, ably assisted by Conseil d'Administration, David Tetrault and Provincial Bailli, Jane Ruddick. Induction began with the awarding of the Bronze Star of Canada to David Izard, VC Presse Honoraire. Induction began with Mesdames Carmen Campbell-Hewitt, Cristen DeCarolis Dallas, Laurie Sharp and Karen Mantell inducted as Dames de la Chaîne. Professional members Christopher Compton, Rôtisseur and Yves Potvin, Maître Rôtisseur (Vancouver) completed the inductions. David Buchan and Carmen were inducted into L'Ordre Mondial, with a touch of amusement as they were dubbed with the required grape vine branch and raised their flutes of Champagne, toasting L'Ordre Mondial.

Maître Rôtisseur and Executive Chef, Kreg Graham created a selection of delectable hors d'oeuvres including Acadian Caviar which was featured at Victoria's October dining Event.

The Wolfberger Crémant d'Alsace Rosé was a well-chosen pairing. The first course of Squid Ink Risotto was followed by an Air-Dried Duck Breast presented with Pickled Chanterelle Mushrooms and Fermented Kuri Squash, all garnered very appreciative comments. A Pfaff Alsace Pinot Gris and a Volver La Mancha Tempranillo were the accompanying wines for these courses.

Victoria's cellar provided a generous quantity of Gérin Cote Rotie Champin Le Seigneur 2004 for the perfectly prepared and rare, Apple Fed Fallow Deer Loin in Scallion Ash, a parsnip and potato gratin, a winter squash brulé, braised kale and sauce bordelaise. The Chateau Aydie Pacherenc was a perfect balance for the dessert of Dark Chocolate Pate. (The event's full menu follows this review).

Chef Graham introduced each course and the accompanying wines were addressed by Cheryl Williams, the Hotel's Conference Services Manager.

Following dessert service Bailli Gail Gabel invited Kreg and Cheryl to introduce their respective staff members. Chaîne Members are always keen to show their appreciation for the team and each staff member received a personalised certificate of appreciation. Michelle LeSage was invited to make the certificate presentations. The Bailli made a special presentation to Chef Graham of a wine carafe, embossed with the Chaîne logo. Finally, on behalf of the Conseil and Members of the Victoria Bailliage, the Bailli thanked Michelle LeSage for her very generous welcome and her continuing support for our Bailliage.



Welcome Reception

Ahi Tuna Crudo, Avocado Crème, Corn Tostada
Foie Gras Gougère, Black Cherry Preserves
King Salmon Belly & Acadian Caviar
Wolfberger Crémant D'Alsace Rosé Brut

Menu

Squid Ink Risotto
sea urchin, smoked trout roe, parmesan milk foam & alba truffle
Pfaff Alsace Pinot Gris Tradition 2017

Air Dried Duck Breast
pickled chanterelle mushrooms, endive, hazelnut and fermented kuri squash
Volver La Mancha Single Vineyard Tempranillo 2015

Apple Fed Fallow Deer Loin in Scallion Ash
parsnip & potato gratin, winter squash brulée, braised kale & sauce bordelais
Gerin Cote Rotie Champin Le Seigneur 2004

Dark Chocolate Pate
citrus marmalade, cherry shortbread
Chateau Aydie Pacherenc Du Vic Bilh 2016

Mignardises