

Review of December 05, 2021 Victoria Bailliage Chapitre at Oak Bay Beach Hotel

Ah, a Winter Chapitre in Victoria, when Members just had time before donning their tuxes and evening wear, for a dip in the swimming pool, a plunge into the mineral spring, or a soak in the hot tub as the



beautiful Salish Sea lapped against the glass-topped retaining wall surrounding today's event venue, the Oak Bay Beach Hotel and Resort, (OBBH), recently voted the best in Canada by Condé Nast.

Fifty-seven Members and guests were welcomed by Bailli Délégué, Tony Catanese, and Bailli Regional, Gail Gabel, for the first Induction ceremony in Victoria since Covid closed all such Chaîne activity in Canada. This was also the first Chaîne event for many and they made a point of expressing their pleasure, at not only being invited, but with the superb menu, wines, the friendliness and ambiance of the entire evening.

The formal part of the evening, saw seven new Chaîne Members inducted, including one Chevalier

and Dr. Frank Kemble received his Officier Commandeur rank, having been a loyal Chaîne Member for thirty years.



Moving to the Reception, a choice of French white, or Spanish pink "Bubbles" were on offer to accompany luscious oysters on the half shell and platters of delicate Amuse Bouche that included sturgeon caviar, duck chicharrons and a foie gras parfait. (The full menu and wine list is included at the end of this Review).



from Toronto, three Conseil Members were appointed and Executive Chef, Rotisseur, Ryan Bissell, was granted Maître Rotisseur status.

Two Members were also appointed Commandeur,

While we were renewing old friendships and making new at the Reception, the OBBH staff had quietly removed the theatre-style seating and turned the David Foster Foundation Auditorium into an elegant dining room. Unquestionably, the stunningly beautiful white, silver and green seasonal flower arrangements designed by Twyla Rusnak, wife of new Chevalier, Illarion Gallant, made each table a show piece. At the end of the evening, nine very happy folk were able to take home these beautiful flower arrangements.

Without a doubt, the presentation and plating of each menu course was outstanding, and it really was impossible to decide any majority opinion from the many positive comments received. My favourites were the Amuse Bouche, the Scallops, the Sable Fish, the Lamb and the Bavarois. Hmmm, I guess I am no help as that covers the entire menu!

Maître Rotisseur and Executive Chef, Kreg Graham, eloquently explained the preparation and ingredients in each menu course. The Bailli, addressed the wines

paired, noting grape, production style, and added a few regional anecdotes.

The evening concluded with an accolade praising the culinary and service teams for their dedication and excellence in delivering such a memorable dining experience and each participant was presented with a Chaîne Certificate of Appreciation. Maître Rotisseur Kreg Graham was presented with a gift of Riedel glassware to add to his bar collection and special thanks were expressed to Ms. Madone Pelan, OBBH General Manager, for her attendance at our event and her generous support of the Victoria Bailliage.



RECEPTION AND DINNER MENU

Live shucked Kumamoto oysters, yuzu and ume mignonette

Acadian gold sturgeon caviar, kennebec chip, chive cream

Duck chicharrons, foie gras parfait, quince preserve

Lamblin Fils Cremant de Bourgogne AOC Brut Rosé NV

Leonor de Carrera Brut Cava Traditional Method DO NV.

DINNER

First Course

Meyer lemon cured Hokkaido scallop, nashi pear

arbequina olive oil and espelette pepper

Chateau Saint-Bénézet Les Hautes de Coste-Rives

Rosé 2019

Second Course

Whole salt-baked sablefish, pine mushrooms

green olive and parsley sauce

Chateau de la Gard Blanc - Pessac-Léognan 2016

Third Course

Metchosin Lamb shank and truffle parmentier

bacon wrapped loin, shallot and rosemary jus

Chateau Haut-Carles Fronsac 2003

Dessert

Raspberry bavarois, lychee curd and raspberry gelee

Villa Sandi Asolo Prosecco