



LA CHAINE DES ROTISSEURS, BAILLIAGE DE VICTORIA CHAPITRE EVENT; DECEMBER 3RD 2023 OAK BAY BEACH HOTEL, VICTORIA BC CANADA

Winds lashed the coast, whipping up grey, foam-capped waves, sending them crashing against the Oak Bay shore, as a lone windsurfer skimmed his board across the stormy Salish Sea. Safely inside, forty-six Victoria Bailliage members and guests gathered for this year's Chapitre that saw the induction and promotion of eight candidates. Bailli Délégué, Tony Catanese, presided over the formalities, ably assisted by Provincial Bailli, Dr. Jane Ruddick.

The Oak Bay Beach Hotel was again the venue and more than lived up to its premier position as Canada's top resort location. More than half of our group

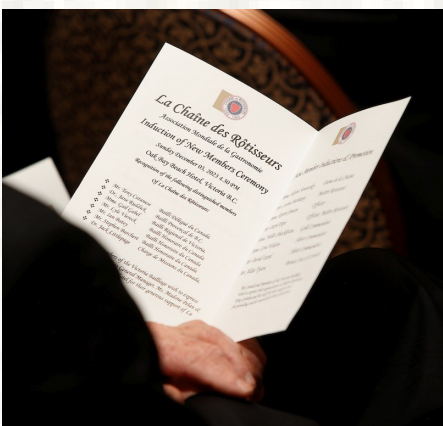


chose to "take the elevator home", and stayed for the weekend to enjoy to enjoy the outstanding

facilities, especially the Boathouse Spa and outdoor mineral pools.



Maître Rotisseur & Executive Chef, Kreg Graham featured his favourite and very plump “Sunseeker” oysters, in passed canapés which also included foie gras mousse in a mini brioche and smoked trout garnished with trout roe on freshly fried potato crisps. The Albert Sounit “Bubble” from our cellar was a perfect partner to slake many a thirst.



Chef Graham introduced the first and second courses noting their respective wine pairings of a Loire Sancerre and a Pouilly-Fuissé from Burgundy. The second course featuring scallop and lobster was outstanding, and the silky lobster sauce was redolent with the essence of its piquant base reduction. (The full menu and wine list appears at the end of this report).

The Mendoza region in Argentina, with its dry and continental climate, produces some of the country’s best wines and is particularly known for its intense reds with bold flavours and soft tannins. With duck on the menu, a natural pairing that proved to be a perfect match, was a 2006 Malbec, also from our Bailliage’s cellar.

Venison featured in the 4th course, was a roasted Elk loin, deliciously rare, and the parsnip and potato pavé were accompanied by a dark, ruby-red Cote Roti with its soft tannins, aromas of berries, spices and a delicate touch of oak which exuded from the glass. This, as did all of the wine selections, generated many complementary comments at our table.

The most elegant presentation definitely went to the dessert course, with its colourfully stacked “tower” of three chocolate mousse layers. Meltingly delicate on the palate and the preserved cherry garnish was a delight.

Newly promoted to Officier Maître Rotisseur, Daryl Pope, delivered the evening’s Accolade and presented certificates of appreciation to Chef Graham, his culinary and serving teams. As is our custom a special “Thank You” gift from the Bailliage Members was also presented to Chef Graham.

I cannot leave this report without stressing the high level of care and conscientiousness that Oak Bay Beach Hotel & Resort’s Management and staff extend to our Bailliage when hosting this annual event. Tonight’s event was the culmination off many hours of the planning, meetings, preparations and dedication needed to ensure the three facets of the perfect evening that we all enjoyed.

Gail Gabel, Bailli de Victoria

Original photos: Kevin Light

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OAK BAY
BEACH HOTEL

Victoria Chaine des Rotisseurs

December 3, 2023

COURSE 1

Chevre brulé
golden beet, green apple, pistachio and wildflower honey
Henri Bourgeois Le Baronnes 2019, Sancerre

COURSE 2

Hokkaido scallop and Nova Scotia lobster quenelles
fennel lavash and lobster sauce
**Joseph Burrier Chateau De Beauregard Ver Cras,
Pouilly Fuisse**

COURSE 3

Duck cappelletti, vanilla browned butter parmesan sauce,
white truffle
**Bodega Weinert Malbec Mendoza 2006
(from Chaine cellar)**

COURSE 4

Roast venison loin
saskatoon berry gastrique, parsnip and potato pavé
**E. Guigal, Brune et Blonde de Guigal 2017,
Côte-Rotie**

COURSE 5

Three chocolate mousse preserved cherries
Graham's Vintage Quinta dos Malvedos, 2012 Port

*d contains dairy / g contains gluten / e contains egg / s contains shellfish /
n contains nuts*

Memo