

# Chapître Event at Oak Bay Beach Hotel November 9th 2025



**T**he highlight of the 2025 Chaine calendar was certainly this evening's event, ocean-side in Victoria's Oak Bay Beach Hotel. Many members and guests attending the event "took the elevator home", enjoying a relaxing stay at the Resort over the weekend.

The open-air glass-walled heated swimming pool and spa, overlooking the Salish Sea, are always popular, as are the Resort's luxurious suites and other amenities. The Bailli welcomed National Bailli Delegate, Tony Catanese, to officiate during the formal Chapitre ceremony, when three new members were



to be inducted and three members were promoted to positions on the Conseil. Five members were presented with pins celebrating their continuous years of Chaine membership: Dr Jack Littlepage and Mr. Lyle Viereck, 40 years; Mme. Nelles Shackleton, 30 years; Mr. Allan Tyson, 20 years, and Mr. Colin Weavers, 10 years. Bailli, Gail Gabel, noted that at the recent National Chapitre in Montreal, she had been presented with her 30-year pin.

After the formal ceremony, a chilled flute of Campo Viejo Spanish Cava Brut Reserva was eagerly accepted as members and guests moved to the Atrium Reception, where Executive Chef, Kreg Graham, and his team offered canapes

of Kushi oysters in jalapeno cucumber shooters, Pate de Foie Gras and Albacore tuna crudo.

As usual, conversation was loud and lively, with stories of exotic and summer travel and visits to



other Bailliage events.

Without a doubt, it was a challenge to source alternatives for the event's planned wine pairings, due to a provincial labour dispute that closed all government liquor stores for almost two months. Inventory at private liquor stores was also rapidly depleting. So, back to the "pairing drawing board" to identify possible selections, which were finally sourced from private locations. Fortunately, the fifth pairing for the main course was to come from our cellar.

Chef Graham's artistic presentation of the First Course of Lobster Salad, set an elegant standard for the entire menu.

Delectable chunks of lobster and



whisps of baby greens, topped a creamy coral sauce, the essence of which was made from simmering the crustaceans' shells. The garnish was a lacey Yukon Gold potato tuile. A Beaujolais Blanc Chardonnay 2021 from Jean Paul Brun received many kudos, and proved to be an excellent pairing, providing a balance between the richness of Chardonnay and the mild climate of the Beaujolais region. (The full menu and wine list is included at the end of this report.)

The Second Course continued the seafood theme with roasted, butter-glazed Sablefish, chanterelle mushrooms and an exquisite kabocha squash puree. Personally, I could easily have made short work of a bowl of that!



A favourite wine of mine is an often overlooked Roussanne produced from this classic Rhone grape. This pairing, of a Ken Forrester Barrel Selection Roussanne 2024, from the Stellenbosch in South Africa, is a delightfully rich alternative to Chardonnay. This wine has a delicious texture, is delicate, yet full bodied, with a creamy, savoury finish.

The Main Course composition, did raise quite a deal of advance interest: The seared Hokkaido scallops and braised oxtail was a first for our Bailliage and proved to be a

pink? Hmmm, .decisions, decisions. Fortunately, we held several potential red wine candidates in our cellar and settled on a Chateau Marquis de Terme Margaux 2021, with a 93-point rating and could be cellared longer. However, 2025 was the first year recommended for drinking after decanting, and proved to be a superb choice, showing as well-balanced, with a full-bodied palate, fine tannins and good acidity. 64% Cabernet Sauvignon, 31% Merlot and 5% Petit Verdot.



“winner”.

Chef Graham had gently braised the oxtail for more than a day, to produce thin, delicate shards of exceptionally piquant tasting meat, accompanied by pearl onions and cubes of melt-in-your-mouth celeriac fondant and a black truffle jus.

The flavour combination with the scallops was very pleasing, if non-traditional, and well worth being featured on a Chaine menu.

Choosing a wine pairing for an unusual food combination brought the usual chagrin, Red for the beef, White for the scallops, or maybe a

The Fourth Course – Dessert, proved to be true to its name, that of a “Chocolate and Chestnut Mont Blanc”. Majestically standing on the



plate was a miniature chocolate “mountain”, cloaked in a spiral of chestnut vermicelli, winding up to a “boulder” of candid chestnut on the “mountain” top.

The foot of the “mountain” had several attractive and complementary garnishes, including more edible “boulders” and puddles of truffle honey. This dessert cried out for a Tawny Port pairing, and this was accomplished with an Adriano Ramos Pinto from Portugal. A fruity wine, long aging to maturity

in wooden barrels gives it a soft-in-the-mouth feel and a perfectly balanced smooth finish.

After dinner the members and guests applauded both the Culinary and Service teams, and each staff member was presented with a Chain Certificate of Appreciation. Bailliage members expressed their thanks to Chef Graham, presenting him with a special gift, in appreciation for a very memorable event.





## Victoria Chaine des Rotisseurs

November 9, 2025

Menu

### COURSE 1

Lobster Salad

Yukon gold potato tuiles, Divine caviar,  
Nova Scotia lobster *d, g, e, s*

**Beaujolais Blanc Chardonnay Jean Paul Brun 2021**

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### COURSE 2

Roasted Sablefish

Kombu butter glaze, chanterelle mushrooms,  
kabocha squash purée *d, s*

**Roussanne Ken Forrester 2024**

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### COURSE 3

Surf & Forest

Seared Hokkaido scallop, braised oxtail,  
black truffle jus, celeriac fondant *d, s*

**Chateau Marquis de Terme Margaux 2021**

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### COURSE 4

Chocolate & Chestnut Mont Blanc

Chocolate sablé, chestnut vermicelli,  
candied chestnut, truffle honey *d, g, e, n*

**Ramos Pinto Tawny Port**

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