

La Chaîne Chapitre

*at the
Oak Bay Beach Hotel
and Resort
December 4, 2022*



Despite the unrealized threat of light snow, and none of last year's horrendous winds, Victoria's December 04 Annual Induction (Chapitre) Event went off exceedingly well, with several Members and their partners able to enjoy a weekend of the superb amenities on offer at the Oak Bay Beach Hotel, voted Canada's #1 Hotel and Resort.

Brut sparkling wine, and a selection of Italian canapes.



The Bailli Delege, Tony Catanese, welcomed distinguished Members, including the Provincial Bailli, Dr. Jane Ruddick. Four

new Members were inducted into the Chaîne and Executive Chef and Maître Rotisseur Castro Boateng, was promoted to Officier rank and will officially join the Victoria Bailliage Conseil in 2023 as V.C. Culinair. We were again honoured to have the presence of Kevin Light, whose outstanding photographs taken at our World Chaîne Day event in April, won first and second prizes in the Chaîne's International Competition.



Following the induction programme, Members and guests enjoyed a Berlucci

Planning the reception and dinner portion of the event with Executive Chef Kreg Graham, we decided to do something a little different this year. With “A Sojourn Through Italy” as the dining theme Chef Graham designed an eclectic menu that reflected multiple regions and facets of Italian cuisine.

Moving on to dinner, the first and second courses reflected the seafood bounty of the Mediterranean. A superbly grilled octopus, somewhat floating on a parsley pesto “sea”, hid under threads of a delicate potato net.



Hand-made fusilli napped with an exquisitely creamy Uni and Dungeness crab carbonara sauce



followed. I think my table mates may have been delighted to receive a huge bowl more of this course, and end dinner at that point, but alas, that was not the plan! A Verdicchio dei Castelli and Barone di Valforte Abruzzo Pecorino were perfect wine pairings for these two courses. (The menu and wine pairing notes appear at the end of this report).

Moving on to mainland cuisine, Chef presented a delicate Lamb Loin Bollito, accompanied by a savoury parmesan brodo, definitely another table



favourite! The Brunello di Montalcino 2007, from our cellar, was superb, as was the Sette Ponti Crognolo 2009, that was paired with the next course’s Braised Beef Cheek and Gnocchi





Braised Beef Cheek and Gnocchi.

An unusual and well received dessert pairing featured Giuseppe Carpano Antica Formula Vermouth, served with a beautifully presented Espresso and Valrhona Chocolate Tart.



It is always a pleasure to welcome the culinary and serving staff who work so hard to make our events a success. Chef Graham’s team numbered more than twenty and he described how tonight was the highlight of their year and an opportunity to exercise their skills and creativity in being able to deliver a Chaîne quality dining event. Each team member received a certificate of appreciation from the Bailli Delegue, and the Bailli thanked Chef Graham with a special gift presentation.

Gail Gabel, Bailli de Victoria
December 2022

Photos K. Light
 Layout J. Littlepage

Full Menu and Wine List below



**Chaîne des Rôtisseurs Chapitre and Seasonal
Gourmet Dinner
The Oak Bay Beach Hotel Sunday December 4th**

KREG GRAHAM EXECUTIVE CHEF and MAÎTRE ROTISSEUR

grissini with prosciutto di Parma

smoked albacore tuna crostini, Castelvetro olive tapenade

eggplant involtini

BERLUCCHI '61 FRANCIACORTA DOCG BRUT

grilled octopus confit

parsley pesto, pepperonata, potato nest

VERDICCHIO DEI CASTELLI DI JESI - SARTARELLI CLASSICO 2020

handmade fusilli,

uni carbonara, Dungeness crab and pancetta

ABRUZZO PECORINO - BARONE DI VALFORTE 2020

sgroppino

lemon granita, prosecco, sea salt and caper rim

lamb loin bollito

parmesan brodo, salsa verde and capers

ARGIANO BRUNELLO DI MONTALCINO 2007

braised beef cheek

gremolata and potato gnocchi

SETTE PONTI CROGNOLO, TOSCANA 2009

espresso and Valrhona Azelia chocolate tart

mocha cream, praline crust

GIUSEPPE CARPANO - ANTICA FORMULA VERMOUTH