

REPORT ON THE VICTORIA BAILLIAGE'S CHAMPAGNE EXTRAVAGANZA 16 SEPTEMBER 2018

For the first time in its history when the event was held at the lovely 10 Mile Point Home of Member Dr. Jack Littlepage and his wife, Ruby, rain threatened to dampen everyone's spirits. Nonetheless, the usual two tents were set up, one to shelter the dozens of freshly shucked oysters in their ice tray bed. The other was set up on the lawn by the ocean and where the caterer was planning to cook and serve a delicious pasta from inside a giant wheel of Parmigiano Reggiano.

As our Members and guests arrived, they were greeted with a glass on the first Champagne selection of the day, a Mumm's NV Cordon Rouge. This set the scene as they wandered through to Jack's huge kitchen where the first of the canapes were about to be served. This event would not be complete without the traditional Pate de Foie Gras and Steak Tartare, both of which were prepared by Members of the Bailliage. The silky texture of the Pate and its flavour were outstanding. Dozens of rounds of baguette disappeared as Chaine members and guests generously slathered them with Pate or the Steak Tartare.

The House of Boateng was once again tasked with catering the main menu (See attached). Executive Chef, Castro Boateng and his team delivered an astounding array of passed canapes. My favourites were the Duck Confit Wellington and the Crab and Mango Cannelloni.

To complement the 18 dozen oysters on the half shell, a seafood station was laden multiple offerings including Curry and Vanilla poached prawns, a Tuna Niçoise, green bean and tomato fondue and a Scallop Ceviche. This station drew many compliments from the seafood fans.

The Parmigiano Reggiano station offered members a range of garnishes for their serving of Pasta. Wild mushrooms, grilled chicken and crispy Pancetta were particularly favoured choices.

Not to be forgotten was the selection of local and international cheeses and array of cured and smoked meats. The accompaniments were chutney, pickled vegetables, olives spiced nuts, crispy bread savoury crackers.

Larry Arnold, our Vice Echanson, had chosen five Champagnes in addition to the Mumm's Cordon Rouge served earlier. These five wines were all from not very well-known Houses, and to some extent are well kept secrets as no-one, other than Larry, was familiar with any of the producers. In his inimitable style, Larry introduced each wine with a very entertaining description of its regional background, production, and history.

While the rain did not arrive until late in the day, the coastal wind did. The tents felt the full impact of the wind and were quickly taken down lest they blow away. The Members and guests assembled for the traditional group photograph outside, and returned to the house just before the rain started.

Rounding off the afternoon, Castro served a selection of delicious little tarts and cakes. The lemon tart always seems to be the favourite and this little sweet mouthful was just a perfect way to end the day.

Gail Gabel, Bailli of Victoria

CHAMPAGNE EXTRAVAGANZA 2018

MENU BY HOUSE OF BOATENG



Passed Canapes:

African Arancini

Jollof Rice, Spiced Tomato Sauce, Shaved
Parmesan Cheese

Duck Confit Wellington

Pistachio, Mushrooms, Cranberry
Fluid Gel

Spiced Squash Mousse

Puffed Rice Chip, Cranberry Gel, Micro
Greens & Shaved Parmesan

Crab & Mango Cannelloni

Papaya Salsa, Microgreens, Purple Yam
Chip

Seafood Station:

Oysters on the half shell

Tuna Nicoise, Green Beans, Tomato
Fondue, Crispy Potato & Olive Foam

Tamago (Japanese Omelet) with Cured
Salmon, Wasabi & Honey Mayo,
Salmon Roe

Scallop Ceviche with Candied

Jalapeno, preserved lemon served in
Pipette

Curry & Vanilla Poached Prawns

Parmesan Reggiano Station:

Fresh Pasta cooked *al fresco* in a
Parmesan Reggiano wheel

Garnishes include Wild Mushroom, Fresh
Peas, Crispy Pancetta, Spinach Pesto,
Grilled Chicken

On the Table:

Selection of Local & International Cheese:

An array of Cured & Smoked Meats

Chutney, Pickled Vegetables, Crispy
Bread, Olives, Spiced Nuts

Pate de Foie Gras "Marcel"

Steak Tartare "Gabel"

Selection of Chef's Mini Desserts

CHAMPAGNES ACCOMPANYING THE MENU SELECTIONS

G.H. Mumm Cordon Rouge Brut NV

Michel Lorient Les Classiques Authentic
Meurnier Blanc de Noirs Brut NV

Moutard Grande Cuvée Brut NV

Vollereaux Blanc de Blancs Brut NV

Chateau de Bligny Blanc de Blancs Brut NV