

## REPORT ON ARTISAN BISTRO DINNER AMICAL MARCH 25<sup>TH</sup> 2018

Victoria Bailliage's Dinner Amical event held on March 25<sup>th</sup>, 2018 was hosted by Executive Chef, Daryl Pope and Sommelier, Nolan Wilson, at Artisan Bistro located in Broadmead, a short drive from downtown Victoria. A few weeks earlier, Daryl and Nolan oversaw the wine pairing with two of our Bailliage members in attendance. Nolan had selected over a dozen wines as potential candidates to complement the six menu courses that Daryl had prepared. Chef was also interested in hearing our comments on the flavours and proposed presentation of each dish.

This event also provided an opportunity for the Victoria Bailliage members to meet the two Jeune Chef Candidates who will represent Victoria at the next provincial *Jeune Commis* competition to be held in Vancouver later in April. Micah Barber (Fireside Grill) and Raven Dales (The Inn at Laurel Point) are sponsored in the competition by their respective Executive Chefs, Daniel Ardies and Takashi Ito. Attending this event as guests, Micah and Raven were able to enjoy that experience which also afforded them an opportunity to observe the many aspects of another Executive Chef's professional skill in presenting multiple Chaine quality menu courses.

From the very delicate Poke first course, then moving on to the fig and prosciutto second course, those at our table were impressed with the delicately balanced combination of flavours, none of which overwhelmed another. The house-made Burrata was superb and the Goat Cheese Tortelloni and tender lobster tail were particular favourites as was the Elodie Frutie Rose. Chef commented on the lean qualities of ostrich meat and had complemented it with a creamy pate de foie sauce and a touch of mildly spiced apple puree. The wine pairing of a 1998 Bel-Air Medoc was a perfect choice. The dessert course offered those "three necessities of life", chocolate, ice cream and bacon. If you have not munched on a crisp rasher of chocolate covered bacon, you are in for a surprising treat! The evening's menu is attached.

# ARTISAN BISTRO

March 25<sup>th</sup> 2018

## **Tuna Poke**

Crispy Wonton Avocado, Mango Chili Vinaigrette, Soy Syrup  
2014 Chateau de la Graille Muscadet sur-lie

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## **Prosciutto & Fig Salad**

Heirloom Tomatoes, Buratta, Fresh Basil  
2016 Elodie Fruite Rose

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## **Butter Poached Lobster**

Goat Cheese Tortelloni, Braised Leeks, Masago, Grilled Asparagus  
2015 Foxtrot Chardonnay, Naramata Okanagan  
2010 Foxtrot Chardonnay "Coolshanagh Vineyards"

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## **Ostrich Fan**

White Balsamic Poached Pearl Onion, Apple Butter, Brussel Sprout Leaves, Foie Gras Demi  
1998 Chateau Bel-Air Lagrave Moulis-en-Medoc

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## **Bacon & Chocolate**

Fried Bacon Jam Panettone, White Chocolate Ice Cream, Pecan Praline  
2014 Skaha Vineyard 2012 Rogue, Kaleden B.C.

*Executive Chef : Daryl Pope*

*Sous Chef : Amine Kattani*