



Report on Mondial Luncheon February 25th 2018

Again, this year, our Bailliage was invited to a luncheon at the Victoria corporate headquarters of SYSCO which is now the largest supplier of restaurant food and professional services in the world, serving five continents.

Our hosts, Company Executive Liborio (Lee) Nanni, and SYSCO's Executive Chef, Daniele Mereu, welcomed our eager group of twenty-four, comprising fourteen Victoria Bailliage Members, eleven of whom were both Chaine and Mondial Members, and ten partners of Members.

One long table seated all twenty-four comfortably in line with a high counter that partly shielded the kitchen and food preparation area. The atmosphere was very relaxed and both Lee and Daniele were in fine and entertaining form, sharing Italian anecdotes and an amusing commentary on the seven courses to be served that afternoon. The menu is attached.

Echanson, Larry Arnold, had selected the wines paired with each course and started the group off with a dry *Concerto Reggiano Lambrusco* that bore no resemblance to the Lambrusco some remembered fondly as their first venture into trying wine in their younger years. *B. C's Clos du Soleil Pinot Blanc* perfectly complimented spot prawns and Dungeness crab, as did the *Stemmari Rosé* when paired with a roasted squash garnished with micro greens, Tahini & finely shredded goat cheese. *The G Joy Junmai Ginjo Genshu Sake* was a surprise selection served with a finely cubed beet Poké.

Daniele extolled the virtues of using only true Amatric San Marzano plum tomatoes in the amatriciana sauce for the wild boar dish in the

next course, while Lee shared stories of why and how difficult it is to obtain them in Italy for export. Nonetheless, SYSCO did have a canned supply of these special tomatoes, and when used in the sauce, Daniele said that one must use bread to soak up every last drop. To demonstrate this advice, Daniele served the wild Boar and Amatriciana sauce on a folded round of a specially prepared, sponge-like bread. The *Spinelli Montepulciano* complemented this dish extremely well.

At that point we had finished the first five courses when the Daniele produced a Vongole of Orecchiette in a sauce that included not only the traditional clams, but also a touch of Nduja, a creamy salami spread popular in Sicily. The *Soave Classico* was a perfect wine choice.

Only Daniele, ever flamboyant, would choose to make 24 individual lemon soufflés for his luncheon finale. The touch of truffle oil in the soufflés added to the delicate aroma and the *Chateau Aydie Pacherenc* wine, not too sweet, and was clean on the palate.

Victoria's Bailli, Gail Gabel, thanked SYSCO, Lee and Daniele for their generosity in hosting the Luncheon. It is truly an honour to be invited to sample Daniel's innovative cuisine in SYSCO's professional test kitchen. Both Lee and Daniele were presented with a bottle of wine, selected by Larry who knew their preferences. Lee and Daniele responded, indicating their personal pleasure in being able to support the Victoria Bailliage in this way, and that while people may not realise it, most dining at Victoria restaurants are enjoying food provided by SYSCO.

La Chaîne Des Rôtisseurs Victoria
L'Order Mondial Luncheon
Sunday February 25th 2018

Concerto Reggiano Lambrusco Rosso Secco Vino Frizzante 2016

Ubriachi

Spot Prawns, Smoked Tomato, Mescal, Avocado

Trasparenze

Daikon, Dungeness Crab, Chamomile, Flowers

Clos du Soleil Grower's Series Middle Bench Vineyard Similkameen Valley Pinot Blanc 2016

Il Giardino di Betlemme

Ambercup Squash, Tahini, Goat Feta, Greens

Stemmari Rosé Terre Siciliane IGT 2016

Poke di Barbabietole

Beet Poke, Chicharron, Furikake, Sansho Pepper

G Joy Junmai Ginjo Genshu Saké

Bao di Chinghiale all'Amatriciana

Wild Boar, Amatriciana Sauce, Bao, Pecorino

Spinelli Montepulciano D'Abruzzo 2016

Vongole Veraci

Orecchiette, Clams, Nduja, Chick Peas, Pecorino

Pieropan Soave Classico 2015

Nuvole

Lemon Truffle Souffle

Chateau Aydie Pacherenc Du Vic Bilh 2016

Prepared by Sysco Executive Chef Daniele Mereu
Hosted by Sysco Victoria