



October 22, 2023

UGLY DUCKLING

New to the Victoria dining scene, Chef Corbin Mathany, found an abandoned, somewhat derelict building, complete with gravel floor, deep in the heart of Chinatown.



Stepping through the original front door today, walls of exposed original sand-stock brick are tastefully softened by the addition of natural wood features, providing a warm and welcoming ambiance in what is not at all an ugly, “Ugly Duckling”.



The Bailli welcomed thirty members and guests, several of whom were delighted to be experiencing their first Chaîne event. During the traditional “Bubbles’ reception, it was a pleasure to congratulate Camosun College student, Sebastian Edwards, who was presented with the Chaîne’s Regional Trophy for placing first for Victoria in the Jeune Commis competition. This also earned Sebastian an opportunity to compete as Victoria’s representative in the

National competition. Chef Instructor Mike Weaver, was present, representing Camosun College.

The evening was then turned over to Chef Corbin who teamed with sommelier and wine consultant, Teresa Chiesa to describe the first courses and exquisite wine pairings selected from producers that Teresa is introducing to the local market.

An amuse bouche of delicate creamy shrimp nestled in a crisp, slightly smoky soy -based cracker, was fol-



lowed by a surprising first course of carrots prepared three ways, garnished with tofu, and tiny hints of chili in a miso mayonnaise. One guest was heard to say that she usually will never eat carrots, just as the last delicious morsel disappeared from her plate. Teresa’s selection of an off-dry 2021 J&H Selbach Blue Fish Riesling was a stunningly successful pairing.



Many expressed new found faith in the versatility of this grape, and planned to add this Riesling to home cellars.

The charred Pacific octopus, cured Chinese sausage served on a bed of the tiniest cubes of potato was a favorite of many, and was perfectly complemented



by a 2022 Mayer Family Pinot Noir.

The presentation of the snow-white butter poached Halibut, brandade style, was beautifully offset by the colours of the ac-

companying red Kuri squash, fermented tomato and a rich and complex sauce. The white Burgundy from Haute Cote de Nuit proved to be another outstanding pairing.



A 2009 Peter Lehmann 8 Song Shiraz from our Bailliage cellar was chosen for the meat course.



A savoury mélange of Chinese eggplant and soy beans was the base for slices of rare braised lamb saddle. In this course and throughout the menu, Chef Corbin had included a subtle salute to the restaurant's location by including the modest soy-bean in its many and varied forms.



The "ugly duckling" theme was carried on in the whimsical shape of the little duck footed crucible filled with a delicious lemongrass, coconut and ginger sorbet. The dessert of poached Okanagan Gala Apple, just melted in the mouth. It was garnished with brown butter and white miso and enjoyed with a 2020 Chateau Doisy Daene Barsac.



The full menu and wine list appears at the end of this report.

V. Culinaire Officier Castro Boateng provided the Accolade. He noted the challenges faced by all restaurant owners in the current business climate and how much effort and dedication goes into producing a Chaîne quality dining event. He expressed his pleasure and enjoyment with the evening's menu and acknowledged the high-quality



contribution of the kitchen brigade, as well as the importance of the keen and attentive serving team. Chaîne certificates were presented to Ugly duckling's staff. Chef Corbin and Teresa also received gifts as tokens of the Bailliage's appreciation for delivering such a superb event.



UGLY DUCKLING

dining & provisions

...Welcomes

La Chaîne des Rôtisseurs

Bailliage de Victoria

Vancouver Island Carrots

tofu, chili, sesame

J&H Selbach Blue Fish Riesling, 2021

Charred Pacific Octopus

cured Chinese sausage, potato, salsa verde

Meyer Family Vineyards McLean Creek Road

Pinot Noir, 2022

Butter-Poached Halibut

brandade, squash, fermented tomato

Domaine Gros Frere et Soeur Bourgogne

Haute Cote de Nuits Blanc, 2018

Parry Bay Farms Lamb Saddle

Chinese Eggplant, soybean, braised lamb

P.Lehmann 8 Song Shiraz, 2009

Poached Okanagan Gala Apple

brown butter, white miso

Chateau Doisy Daene Barsac, 2020

Petits Fours

Gail Gabel, Bailli de Victoria

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