

# SPECIAL REVIEW VANCOUVER CHAPITRE

## GAIL GABEL REVIEWS THE 2019 INDUCTION AND CHAPITRE AT THE FAIRMONT VANCOUVER



La Chaine des Rotisseurs, Bailliage de Vancouver, celebrated the Induction of new Members at the historic Fairmont Hotel Vancouver on October 27, 2019. In addition, several long-term Members were presented with awards and promotions, including internationally recognised Executive Chef, Bruno Marti, who was awarded the rank of Grand Officier Commandeur.



The Fairmont Hotel Vancouver's Executive Chef, Mr. Colin Burslem was inducted as Maître Rotisseur and recounted his early experience with the Chaine when participating in the Jeune Chef competition.

Canada's recently appointed Bailli Délégué, Mr. Tony Catanese officiated during the ceremony, ably assisted by Vancouver Bailli, Ann Collette and Tony's predecessor, Mr. David Tetrault, Bailli Délégué du Canada Honoraire, who is now focussed on his international Chaine role on Le Conseil d'administration.

The formal part of the evening being over, the Reception was an opportunity to catch up with old friends and meet new. Red and white wines were served with a selection of delicious canapés and the deep fried, parmesan encrusted olives were very popular with my group.

As the Fairmont Hotel Vancouver is celebrating 80 years of history, this provided Executive Chef Colin Burslem with a unique



opportunity to make this his focus when creating the event's dinner menu. "Dining through the Decades" was the result and Colin led us through eight decades of impressive courses. Beginning in the 40's with Smoked Organic Beet, Brie Dough and a touch of Balsamico, moving through the 50's and 60's with a Consommé of Veal and

a delicate Winter Squash and Burrata course. The 70's offering was a superb Black Lime Sorbet with a sprinkling of Finger Lime globules and many commented that this was the finest sorbet they had ever tasted. While the little scoop of sorbet was refreshing, I could have managed a bowl of it without any problem at all! The 80's featured the main course of rare Venison Loin, a Leg Braisaige Tart, tiny Carrot Persillades and Lingon Berries perfectly paired with Chateau de Malleret Haut-Medoc from Vancouver's cellar.

The 90's, 00's and 10's delivered the cheese and dessert courses, the latter definitely highlighted the Pastry Chef's skills. The 90's Warm Jemma Brie, was nicely gooey, a morsel of natural Honeycomb and the Seed Crisps were a perfect accompaniment. "Extra Brute" was the name given to 00's dessert course which was a little baffling as the crea-

tion was an exquisitely delicate little chocolate bowl of cassis mousse, with a smattering of gold leaf slivers on top. The finale for the 10's was a selection very attractive Mignardises which I am sad to say I did not finish as I was more than sated with the seven previous courses. However, my dining companions made short work of theirs.

Most of the wine pairings were from B.C. Burrowing Owl Chardonnay 2017 accompanied the Consommé while their Coruja dessert wine was paired with the "Extra Brute" dessert. Quail's Gate Pinot Noir 2017 complemented the earthiness of the Winter Squash while the Warm Jemma Brie was served with La Stella Moscato 2018.

A sincere vote of appreciation for Bailli Ann Collette and her team for producing such an enjoyable event.

