

# Celebrating World Chaîne Day 2022!

**Saturday, April 23<sup>rd</sup>**

La Chaîne des Rôtisseurs has a well-established international tradition of designating one day of the year (April 23 for 2022) as World Chaîne Day. Members have, in the past, gathered together at a member restaurant or establishment to enjoy a formal dinner event on the Day — specially prepared to celebrate the joys of the table, culinary creativity and good fellowship. With the on-going

pandemic, new and innovative ways have been required around the world to celebrate the day, whether individually at home or in small groups, depending on the regulations in force locally.

***This year's Day featured a menu theme with at least one dish with the colour "Green".***

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## **Bailliage de New Brunswick**

(Submitted by Mario Griffin – Vice Chargé de Presse)

### ***Le Jour de la chaîne célébré avec faste à l'Atelier Tony***

Dimanche le 24 avril dernier, profitant de la Journée de la Chaîne, l'Atelier Tony de Dieppe avait préparé un menu spécialement pour souligner cette journée avec un copieux repas neuf services! Tiré à quatre épingles, près d'une quarantaine de convives, dont plusieurs membres du bailliage du Nouveau-Brunswick de la Chaîne des rôtisseurs étaient sur place, afin de prendre part à ce festin gastronomique.

Dans le but de s'imprégner de la thématique 2022 du Jour de la chaîne, le vert était à l'honneur et l'équipe en cuisine a été magistral avec ces plats colorés aux déclinaisons de nuances émeraudes. Fidèle au thème Chance, Espoir, Vitalité et Écologie ce souper était un véritable hymne à la terre dont on soulignait aussi la journée 48 heures plus tôt.



Le service de l'Atelier Tony, une équipe de feu! The service of Atelier Tony, a fiery team!



La cuisine de l'Atelier Tony, des artistes culinaires! The kitchen of Atelier Tony, culinary artists!

La mise en valeur des produits locaux était en vedette sous les couverts, mais aussi dans nos verres par la présence du producteur de vin Magnetic Hill du Nouveau-Brunswick.

Le Pet Nat à base de rhubarbe a ouvert le bal lors de la réception avec de délicieuses bouchées juste avant le passage à table pour 9 services de bonheur.



Un succulent plat de bœuf Wagyu. A succulent dish of Wagyu beef.

Caviar, huîtres, thon, bœuf wagyu, truffles étaient au menu pour le plus grand plaisir des papilles gustatives des participants, mais c'était aussi un spectacle pour les yeux avec ces plats comparables à des œuvres d'art.

La soirée n'aurait pas pu se terminer sur une meilleure note qu'avec une touche sucrée d'érable. La province du Nouveau-Brunswick est riche de ce trésor doré de la coulée printanière du symbole de notre pays. L'Association Acéricole du Nouveau-Brunswick était heureuse de contribuer à cette soirée.

L'Atelier Tony a séduit sur le thème du vert, mais comme on le sait la programmation de la Chaîne du Nouveau-Brunswick a d'autres couleurs en réserve et déjà nous anticipons les plaisirs gourmands qui attendent nos membres le 28 mai au Kingsbrae Garden de St-Andrews pour un festin d'oies et d'huîtres.

Merci à Ben Champoux Photography pour avoir capté ces clichés à faire saliver à travers l'objectif de sa caméra.

## World Chaîne Day Dinner Atelier Tony, Dieppe, New Brunswick

### Réception

Oyster, seaweed ink, almond milk snow  
Carrot Lollipop  
Sturgeon Sabayon  
*Magnetic Hill Rhubarb Pet-Nat*

### Amuse-bouche

Mushroom Tea: mushroom, seaweed, oysters

### Potato Ice Cream with Acadian Sturgeon Caviar

potato chips, crème fraîche  
*Mionetto Prestige Treviso Brut Prosecco*

### Textures of Asparagus

panna cotta, blanched, raw crab, lemon sabayon,  
egg gel, brown butter powder  
*Dom\*\* Franck Millet Sancerre 2019*

### Spring Salad

### Bread, Butter, Cheese (from Boulangerie)

### Tuna

smoked tomato, burnt orange, raw orange  
*Oveja Naranja Orange 2019*

### Chicken & Truffle

crispy skin, jus, asparagus, mushroom panna cotta,  
pea & mushroom ragout  
*Maison Jessiaume Bourgogne 2019*

### Wagyu: 30-day dry aged ribeye

spring vegetables & truffle  
*The Bootlegger Baco Noir VQA 2020*

### Enchanted Forest

*Declassified Sauternes*

### NB Maple Syrup Association Sugar Shack

## [En Anglais] Chaîne Day celebrated with style at Atelier Tony

On Sunday April 24 Atelier Tony in Dieppe NB prepared a menu specially to mark Chaîne Day with a hearty nine-course meal! Dressed to the nines, nearly forty guests, including several members of the Bailliage of New Brunswick were on hand to take part in this gastronomic feast.

In order to immerse themselves in the 2022 Chaîne Day theme, green was in the spotlight and the kitchen team was masterful with colorful dishes with variations of emerald shades. Faithful to the theme Chance, Hope, Vitality and Ecology, this dinner was a real hymn to the Earth, which also highlighted 48 hours earlier.



Le vert à l'honneur dans l'assiette pour respecter le thème du jour, même avec le dessert! Green is showcased on the plate to respect the theme of the day, even with dessert!

Local products were displayed in the courses on our plates, and in our glasses with wine producer Magnetic Hill from New Brunswick. The rhubarb-based Pet Nat opened the evening during the reception with delicious bites just before attendees moved to the table for 9 courses of happiness. Caviar, oysters, tuna, wagyu beef and truffles were on the menu to the delight of the taste buds of the participants, but it was also a spectacle for the eyes with these dishes comparable to works of art.

The evening could not have ended on a better note than with a sweet touch of maple. The province of New Brunswick is rich with this golden treasure of the spring flow of the symbol of our country. The New Brunswick Maple Syrup Association was happy to contribute to this evening. Atelier Tony was superb on the theme of green, but as we know, the Bailliage of New Brunswick has other colors in store and we are already anticipating the gourmet pleasures that await us on May 28th at Kingsbrae Garden of St-Andrews for a feast of geese and oysters.



Vice chancelier et sommelier Robert Noël et le vigneron Zach Everett de Magnetic Hill Winery de Moncton portent un toast au Jour de la Chaîne. Vice Chancellor and Sommelier Robert Noël and winemaker Zach Everett of Moncton's Magnetic Hill Winery toast to Chaîne Day.



Encore un plat à faire saliver alors que la caviar de Acadian Sturgeon and Caviar du Nouveau-Brunswick était à l'honneur. Another dish to make your mouth water as caviar from Acadian Sturgeon and Caviar from New Brunswick was in the spotlight.

Thanks to Ben Champoux Photography for capturing these mouth-watering shots through the lens of his camera.




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***Bailliage du Manitoba***  
(Submitted by Cameron Gray, Bailli)

***Manitoba Celebrates with Jeune Chefs Competition and Diner Amical***

The Manitoba Bailliage celebrated World Chaîne Day by holding their annual Jeunes Chefs Rôtisseurs competition followed by an outstanding Diner Amical at St. Charles Country Club hosted by Executive Chef Rain Regalado, Maître Rôtisseur.

Klaus Leiendecker, Manitoba Bailliage Vice Conseiller Culinaire organized the competition. RRC Polytech graciously allows the use of their kitchen lab space. The winner of the JCR competition was Mark Gingco from the Fort Garry Hotel in Winnipeg. Mark looks forward to practicing in the months ahead and participating in the National JCR event in Halifax this coming October.



Klaus Leiendecker presents Mark Gingco with the Bailliage du Manitoba Chefs Rôtisseur Competition Award.



Competitors and Judges.



Tony Catanese, Bailli Délégué du Canada and Mark.

### **Barry Burdeny Checks in from Zurich**

As is his habit, Barry Burdeny spent World Chaîne Day enjoying a special luncheon menu. This time it was in Zurich!

*“Hello from the land of bankers, gnomes, and chocolate. I wanted to share these images of our wonderful World Chaîne Day dinner at the esteemed Zunfthaus zur Waag in Zurich. The fellow with the goatee is Dr. Dan Lindsay (a new member from our Winnipeg Bailliage, and the other gentleman is Dr. Chamindra Labiyaratne). We were hosted by the owner, Mr. Sepp Wimmer, a most wonderful and engaging man, who made us feel MOST welcome. I wanted to share this wonderful moment with you”.*



Barry Burdeny (left) and Dr. Dan Lindsay outside Zunfthaus zur Waag.



Barry with owner Sepp Wimmer.



(Left to right) Sepp Wimmer, Dr. Chamindra Labiyaratne and Dr. Dan Lindsay.

***Bailliage de l'Alberta à Calgary***  
 (Submitted by Ashley James, Vice-Chargée de Presse)

***World Chaîne Day Dîner Amical at the Ranchmen's Club***

The Calgary Bailliage was eagerly awaiting celebrating World Chaîne Day as a group. Alas, it was not meant to be. Quite unexpectedly the plans for 2022 changed, and sadly we could not spend it together as we had intended.

The Calgary Conseil encouraged our membership to support our many Chaîne establishments and create their own unique celebrations. Celebrations that were shared on social media included Vero Modern Bistro and Foreign Concept. It was



Calgary Bailliage Conseil members and guests along with Maître Rôtisseur Douglas King and Maître Restaurateur Will Trow of the Ranchman's Club.

delightful to see members wearing ribbons and joining our valued partners. The one constant we have is a love of the Chaîne and joy in celebrating World Chaîne Day.



World Chaîne Day at Vero Bistro (left to right) Catherine Barret, Ian Young, Jill Kulhawy, Mona Bell, Howard Bell, Robert Kulhawy, Michael Berg.



World Chaîne Day at Foreign Concept (left to right) Mark Wilson, Duncan Ly, David Tetrault, Louie Marchesin.

Conseil pulled together a mini celebration of our own and we were fortunate to dine with two of our newest Chaîne members Maître Rôtisseur Douglas King and Maître Restaurateur, Will Trow, at the iconic Ranchmen's Club.

We sincerely apologize to everyone who was signed up for the event at The Guild, and we look forward to seeing you at the May long weekend event at the Post Hotel, and future events. We also thank the Ranchmen's Club for hosting us this evening. We appreciate your efforts in the short period of time you had to accommodate us.

***Vive la Chaîne!***

## **World Chaîne Day Dîner Amical Ranchmen's Club**

### **White & Green Asparagus Salad**

Yuzu Gribiche and Mimosa

*Bodegas Zarate Albariño Old Vine El Palomar, 2006*

*Erbaluce di Caluso Antoniolò, 2020*

### **Olive Oil Poached Halibut**

Fresh pasta, English Pea, Stinging Nettle and Shellfish Butter

*Bodegas Zarate Albariño Old Vine El Palomar, 2006*

*Erbaluce di Caluso Antoniolò, 2020*

### **Filet Mignon with Tempura Soft Shell Crab**

Black Pepper and a Snow Crab Salad

*Bodegas Hermanos Peciña Rioja*

*Vendimia Seleccionada, 2006*

### **Spiced Meringue**

with Birch Creamaux, Walnut Nougatine,  
Sour Cherry Granita

*The Rare Wine Co. Historic Series Madeira,*

*The Library Company Medium Sweet*

*Fernando De Castilla Antique Polo Cortado*



White & Green Asparagus Salad.



Olive Oil Poached Halibut.



Spiced Meringue.



Filet Mignon with Tempura Soft Shell Crab.



Braised Duck Cabbage Roll at Foreign Concept.

**Jade Gandasubrata and Robert Vidra at Vero Bistro**





**Bailliage de l'Alberta Nord**  
(Photography courtesy of Michelle Ewoniak)

**Bailliage Celebrates with AGM, Reception and Dinner**

The Fairmont Hotel Macdonald in downtown Edmonton was the site of the Bailliage de l'Alberta Nord's AGM, Reception and Dinner in honour of World Chainé Day. Executive Chef Jiju Paul crafted an outstanding menu for the event.



Tony Catanese, Bailli Délégué du Canada presents plate to Executive Chef Jiju Paul



**Bailliage du Val d'Okanagan**  
(Submitted by Lois Gilbert, Bailli)

**Bailliage Holds Inaugural Brunch**

April 23rd 2022 was not only World Chaîne Day but also the Val d'Okanagan Bailliage celebrated its inaugural event with a brunch at Quails' Gate Winery in West Kelowna, British Columbia. A perfect day with a stunning view of Lake Okanagan greeted attendees.



Attendees gather at the reception.

**World Chaîne Day Brunch  
Quails Gate Winery**

**Cured Arctic Char**

Preserved lemon yogurt, turnip, radish, fenugreek  
*Quail's Gate Chardonnay, 2019*

**Bison Carpaccio**

Okanagan plum, parmesan, pickled shallot,  
Puffed grain, chive  
*Quail's Gate Pinot Noir, 2019*

**Pan Seared Duck Breast**

Gnocchi, nettle pesto, kale, poached egg yolk  
*Cabernet Sauvignon, 2018*

**Blackberry Lime Pavlova**

Lime curd, blackberries, honeycomb  
*Botrytis Affected Optima, 2020*

Celebrating with the new Bailli Lois Gilbert, was Bailli Honoraire Helene Scott who is looking forward to helping grow the Bailliage. Also attending were new members Stephen Duke and Sharmian Duke. Stephen will be joining the Bailliage's new Conseil as Vice Chancellor and Sharmian will be Vice Echanson. Two of today's guests have also requested to become members.

Executive Chef Adam Mukasa took the World Chaîne Day theme of Green and set a menu that was all about sustainability.



Lois Gilbert, Bailli (left) and Bailli Honorarie Helene Scott

Lois and the Val d'Okanagan Bailliage invite the Canadian and International members of the Chaine to experience the outstanding cuisine and amazing wines the Valley has to offer.



Pan Seared Duck Breast



Cured Arctic Char



Blackberry Lime Pavlova



Bison Carpaccio



Quails Gate Winery Executive Chef Adam Mukasa.

**Bailliage de Vancouver**  
(Submitted by Ann Collette, Bailli)

**World Chaîne Day at The Vancouver Club**



Vancouver Chaîne members gathered in one of the elegant small ballrooms at The Vancouver Club for their World Chaîne Day “bubbles” tasting. (Seen here listening attentively to discussion leader Tim Ellison)

This year the Vancouver Bailliage celebrated World Chaîne Day at The Vancouver Club, where acting GM and Chaîne Maître Restaurateur Tim Ellison led 40 enthusiastic members and friends through a fun and informal yet informative exploration of six different kinds of “bubbles” from around the world. The six featured wines were:

Gran Passione Prosecco	Italy
Pascal Toso Extra	Argentina
Sophora Sparkling	New Zealand
Wolfberger Rose Sparkling	Alsace, FR
Baron-Fuentes Brut Grand Res (champagne)	France
J-M Sélèque Solescence Brut (champagne)	France

The side-by-side taste testing of sparkling wines from different regions provided for lively conversation among members who roundly enjoyed experiencing the different flavour profiles amid all the bubbles. Ultimately, it was the Wolfberger Rose Sparkling from Alsace that seemed to elicit the most comment for its beautiful colour, perfect effervescence and fine flavour.



(left to right ) Mark and Tina Hills with Guy Collette.



Comfortable seating around the ballroom created perfect conversation areas as members and guests enjoyed a selection of six different champagnes and sparkling wines.



Three first-time attendees to a Chaîne/OM event thoroughly enjoyed the experience.



Vancouver Conseil members (l to r) Dave Jackson and Dennis Pang lift a glass together.



(left to right) Longtime Vancouver members Guy Collette, Wendy Vaisler and James Hourston.



Vancouver Bailli Ann Collette with Maître Restaurateur Tim Ellison and Vice-Echanson Clement Lau.



Lovely pass-around canapés complemented the ample sparkling wine and plates of charcuterie.

**Bailliage de Victoria**  
(Submitted by Gail Gabel, Bailli)

**A Magic World at the House of Boateng**

Twenty-seven very trusting Chaîne Members and their partners arrived at the House of Boateng, not knowing anything about how the evening was going to unfold. The menu and wine list were secret, known only to host, Maître Rôtisseur and Executive Chef Castro Boateng, co-host and magician, Jason Verners and the Bailli. The “buzz” during the welcoming glass of “Bubbles” was high as Members could find no signs of what was to come and a long evening was ahead.

Why the secrecy? Because, in honour of World Chaîne Day, we were about to embark on a culinary journey none had experienced before. The plan was to explore each of our five senses through enjoying fine food and wines, as we recognize sound, taste, sight, smell and touch. Jason’s incredible magic demonstrated each sense and Chef Castro’s exquisite cuisine, interpreted the flavours that each of our five senses can recognize.

The First Course of Pop Rock Salad, featured Sound, and definitely was a picture of “eye candy” as well. It crackled with crispness from multi-layered dried filaments of lotus root, purple yam, cucumber, carrots and jicama with a miso orange dressing. As one Member said: just give me a full plate of this and I will be happy for the rest of the evening”. But that wish was not to be, as black silk eye masks were donned and Chef Castro guided a blind tasting through the Second Course of five of his creations, each featuring a different Taste: sweetness, sourness, saltiness, bitterness and finally, Umami. Lots of laughter handling pipettes, but not one glass of wine was toppled, as hands very strategically, if blindly, maneuvered across plates to taste one delicious selection after another. Lots of eager suggestions on what each was and some were actually right! Masks came off, and that course’s wine continued to be enjoyed.



Executive Chef Castro Boateng, Maître Rôtisseur assists Chevalier Eric Spurling and wife Marilyn, Commandeur Beverley Straub and partner Don Layman.



Chevalier and Bronze medalist David Iazard experiences “smell”.



Guest Anne Elliott-Goldschmidt accepts the challenge.



While guest Max Iazard experiences taste.

Photos courtesy of Kevin Light Photography

The wine paired with the first course was selected to complement the acidity in the salad and was from a delicate and single variety Sauvignon Blanc. The wine for the blind tasting, was from 100% Picpoul, a very ancient but talented grape, chosen for its ability to very happily pair with a range of flavours simultaneously, as well as multiple types of cuisine.

Knowing what was to come in the Third Course, Sight, was definitely a critical component of the wine selection. The course was all about believing what you were seeing, and as each person was served what looked like a large dark red cherry, complete with stem, nobody guessed that inside was pâté de foie gras.

Photos courtesy of Kevin Light Photography



Okanagan Preserved Cherry – with Pate de Foie gras inside.

Castro's serving staff quickly delivered toasted brioche and condiments with which to enjoy the pâté. This called for a wine with crisp natural acidity and the perfect candidate was a Penfold's Max's Chardonnay 2018, only a faint whisper of oak, and a beautiful complement to the richness and creaminess of the pâté.



Maître Rôtisseur Castro Boateng prepares the main course.



The beef "smokes" in preparation.



Roasted Beef Tenderloin.

For the Main Course of roasted beef tenderloin and smoked short rib, Chef Castro settled on smokiness to challenge our fourth sense of Smell. As a cloud of smoke billowed from the kitchen (totally managed smoke, no fire!) it wasn't difficult to interpret this challenge to our senses and the smoke quickly disappeared through Castro's unique ventilation system! From our cellar came a John Duval Plexus 2005, a luscious red, known for its appropriate and slight "smoky nose". However, it is also well known as a "hedonistic splurge in red", so who could resist choosing such a pairing? Not this Bailli!



Chocolate Balloon before the "extras" added.

The night was no longer young as the Fifth Course was served, an intriguing chocolate balloon that we were told not to touch yet. Was everyone listening? You can guess the answer! The sense of Touch was demonstrated through designing and building one's own dessert plate around the chocolate balloon. To accompany, were choices of passionfruit, white chocolate and strawberry sauces and vanilla ice cream. With the addition of a hot caramel sauce, the beautiful chocolate balloon collapsed onto its chocolate brownie base and none too soon for our many chocoholics eager to dig in.



The chocolate balloon – as enjoyed!

The Bailli Gail Gabel presented Maître Rôtisseur and Executive Chef Castro, and his staff, with Chaîne certificates of appreciation. Chef Castro also received a crystal wine decanter embossed with the Chaîne's logo. In honour of World Chaîne Day, two lucky Members, Dame de la Chaîne Laurie Sharp, and V.C. Allan Tyson's names were drawn by Jason Verners. Laurie received a Chaîne necklace medallion embellished with Swarovski crystals and Allan, a Chaîne back pack.



Maître Rôtisseur and Executive Chef Castro

The Sixth Sense was Castro's Surprise, a box of treats, not to be opened until breakfast time the next day, and an invitation to watch a thank-you video with a final expression of Jason's magic!

## World Chaîne Day House of Boateng

### Reception

*Chateau Martinolles, Crémant de Limoux, Rosé, NV  
Veuve de Vernay, Brut NV*

### Sound

#### Pop Rock Salad

Lotus Root, Purple Yam, Cucumber, Carrots, Jicama,  
Miso Orange Dressing  
*François Lurton Fumées Blanches, Sauvignon Blanc  
2020*

### Taste

#### Sweetness/ Sourness/ Saltiness/ Bitterness/Umami

Maple & Cinnamon Glazed Carrots  
Preserved lemon & Scallop pipette  
Crispy Prosciutto with Salty Sweet Olive Puree &  
Shaved Parmesan Cheese  
Endive, Arugula, Toasted Almonds,  
Grapefruit Dressing, Umami Broth  
*Ormarine, Picpoul de Pinet, les Pins de Camille 2020*

### Sight

#### Okanagan Preserved Cherry

Foie Gras Mousse, Candied Pistachio,  
Toasted Brioche,  
Cranberry Chutney  
*Penfolds Max's Chardonnay 2018*

### Smell

#### Roasted Beef Tenderloin

Smoked Short Rib, Caramelized Onion Jus,  
Ash Goat Cheese,  
Smoked Eggplant Puree  
*John Duval Plexus, 2005*

### Touch

#### Chocolate Balloon

Chocolate Brownie, Berries, Variety of Sauces,  
Vanilla Ice Cream  
*Villa Sandi, Asolo Prosecco Superiore DOC*

### The Sixth Sense?

**The Element of Surprise, yours for Breakfast!**