

Celebrating the 10th Anniversary of World Chaîne Day!

Saturday, April 26th

La Chaîne des Rôtisseurs has been celebrating its international tradition of designating one day of the year (April 26 for 2025) as World Chaîne Day for the past 10 years. Members have gathered together at a member restaurant or establishment, or at home as a family and with friends, to take part in a festive meal over the weekend — specially prepared to celebrate the joys of the table, culinary creativity and good fellowship — and to meet in a unique context on the Day

*This year's Day featured the theme “**Tastes of the world**”, a celebration of “fusion” cuisine, but also talking about creating, challenging and daring. It's all about cooking with your heart, your flavors, your origins. No matter where we are, we're all living a day of culinary passion at the same time.*

It's a day to celebrate, with family and friends from the Chaîne and beyond!

On the International scene, all images submitted to the International social wall will be judged as to “Best Picture”. Winners will be announced by the end of May and a diploma will be presented during the AGM in Paris.



Here is a sampling of photos from across Canada covering the World Chaîne Day 2025 weekend in many special and unique ways.

Bailliage de New Brunswick (Submitted by Cornel Ceapa, Bailli)

Tastes of the World Union Club, Saint John

The Bailliage celebrated World Chaîne Day (WCD) 2025 at the Union Club in Saint John. A private members club established in 1884, the Club has been operating at its current location since 1890. It was a fantastic and memorable celebration. In fact, this is now a Bailliage of New Brunswick tradition with this the second year WCD has been celebrated. Its only gets better! All guests, as well as the many chefs who did the cooking, were delighted to participate and contribute!

Nine New Brunswick Chefs presented a ‘Taste of the World’: nine World courses with Canadian ingredients and nine Canadian wine pairings. The Bailliage thanked all nine Chefs and the Union Club's staff for creating such a memorable evening. Maître Rôtisseur Alex Haun, Vice- Conseiller Culinaire organized the chefs, menu and the

kitchen at this event and received a Chaîne glass plate. Each participating chef received a bottle of Drea Sparkling Icewine from Niagara from the Bailliage.



Gathered for World Chaîne Day.



Bailli Cornel Ceapa with Plate recipient Maître Rotisseur Alex Haun, Vice- Conseiller Culinaire.



(left to right) Bailli Cornel Ceapa; Chef Rotisseur Jordan Holden (2025 silver medalist for Canada at the Great Canadian Kitchen Party - former Gold Medal Plates - in Ottawa); Maître Rotisseur Pierre Richard, Executive Chef and co-owner of Little Louis in Moncton.



Chefs, Kitchen and Serving brigades.

World Chainé Day Union Club, Saint John

Amuse-gueule

Chefs Chris Aerni and Daisy Truong
Rossmount Inn, St. Andrews
Benjamin Bridge Brut Nature Rosé, Nova Scotia

Scallop aguachile and snow crab salpicon

sweet potatoes, avocado, cucumber, lime cilantro
with heat from chillies
Chef Ben Cormier
Origine Cuisine Maritime, Caraquet
Cave Springs Brut Riesling Sparkling, Ontario

“Chicken fricot” and sunchoke poutine râpée

with foie gras chicken ballotine
herbes de sel, herb velouté, celeriac silk
sautéed asparagus, morel mushrooms
Chef Alex Haun
NBCC, Moncton
McWatters Chardonay, British Colombia

Bahn Rrm

New Brunswick raised pork with Vietnamese shrimp
in a soft dumpling on top of a crispy rice wafer garnished
with Acadian Gold caviar
Chef Thane Mallory
Gulliver's World Café, Gagetown
Mercator Compass Rosé, Nova Scotia

Smoked sturgeon belly

potato, leek pirogie, sous vide wild sturgeon loin,
king oyster mushroom confit, Acadian Emerald caviar,
brown butter emulsion, chives, scallion oil
Chef Markian Shafransky
Acadian Sturgeon and Caviar, Carters Point
Pelee Island Reserve Pinot Noir, Ontario

Dong po rou

Pork belly slow braised with soy sauce
Chinese cooking wine, aromatic spices
Chefs Yan Wang and Mei Xuan
MiMiMi, Saint John
Malivoire Bisous Noir Sparkling Red, Ontario

“Jiggs”

Salt beef, potatoes, carrots, turnip, pickled beets, yellow
split peas (Pease Pudding)
Chef Owen Brinson
NBCC, Moncton
*Magnetic Hill Levitation Traditional Method Rosé Sparkling
New Brunswick*

Birds Hill Wagyu striploin

spring pea and radish tartlet, soy kombu jus
Chef Jordan Holden
Atelier Tony, Dieppe
Henry of Pelham Old Wines Baco Noir, Ontario
Magnetic Hill Marquette Appassimento, New Brunswick

Maple cheesecake

maple sable, lime jelly, Wild Rice Krispie squares
maple marshmallow, smoked pecan crumble,
maple cotton candy
Chefs Pierre Richard and Abraham Boisvert
Little Louis, Moncton
Magnetic Hill Maple Swish, New Brunswick

Bailliage de Toronto

(Submitted by Executive Chef Chris Gironda, incoming Bailli)

The Bovine Wine Club

The Toronto Bailliage celebrated World Chaîne Day with an unforgettable culinary evening at The Bovine Wine Club. Located at Union Station in the heart of Toronto's financial district, the Club is an exclusive private dining and event space.



Bovine Wine Club Union Station, Toronto

Sparkling Wine & Artisanal Cheeses

Appetizers:

Caesar Salad
Chef's Sushi Selection
Steak Tartare

Mains – A Selection of Premium Cuts:

USDA Prime Tenderloin
22 oz. Bone-In Ribeye
12 oz. Canadian Prime Striploin

Accompanying Sides:

Duck Fat Fries
Sautéed Mushrooms
Garlic Whipped Potatoes
Grilled Asparagus with Hollandaise
Lobster Mac & Cheese

Desserts:

Coconut Crème Pie
Raspberry Cheesecake
Apple Pie



(left to right) Chris Gironda, incoming Toronto Bailli Paul Morrell, CCM, CCE Bailli Honoraire.



World Chaîne Day attendees.



Bailliage de L'Alberta Nord
(Submitted by Monica Barclay, Vice - Chargée de Presse)

Ernest's Dining Room at NAIT

On Sunday, April 27, the Bailliage d'Alberta Nord celebrated the World Chaîne Day at the prestigious Ernest's Dining Room at NAIT. The dinner was a fundraiser organised by the young culinary arts students traveling to Italy on a Student Exchange Program in May. Each student was responsible for one menu item served that night. The evening started with a variety of passed around canapes that included Crostini of Chicken Liver with Marsala Onions and the scrumptious Balsamic & Pesto Pinwheels with Smoked Tomato Jam. Also passed around were Sformati di Parmigiano with Caponata and Saffron Arancini with Arrabiata Sauce, all washed down with a chilled glass of sparkling Ferrari Rose.

After the welcome reception, the four-course dinner included a delicately prepared salad of in-house made burrata by the culinary arts students served along with poached lobster and baby tomatoes dressed with basil oil, seeds and dehydrated tomato powder.



Pesto Pinwheels, Smoked Tomato Jam.

The Rabbit Agnolotti in rich sauce of Foie Gras topped with toasted pignoli nuts and spring peas followed next. The members were delighted to try the dish with two different wines, a white and a red!



Rabbit Agnolotti, Foie Gras Sauce, Toasted Pignoli, Spring Peas.



Bailli Harjeet Mehdwan with Culinary Arts Students.



NAIT Culinary Students traveling to Italy.



Rabbit Agnolotti, Foie Gras Sauce, Toasted Pignoli, Spring Peas.

To help cleanse the palate, the guests were treated with an aperitif turned sorbet of Campari, Lime and Grapefruit. A Rolled pasta dish of Rotolo stuffed with Mushrooms placed over a rich and dense ragout of Canadian Bison topped with Parmesan foam and garnished with fried parmesan crackers was served as the entrée, once again paired with two different red wines from the same producer.



Mushroom Rotolo, Bison Ragout, Parmesan Foam.

The finale of the evening was the highlight for most guests when a beautiful looking dessert of Caramelized Chocolate Budino with Fior di Latte Gelato was served along with a lovely pour of Vin Santo del Chianti Classico.



Chocolate Budino, Fior di Latte Gelato.



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

Hawthorn Dining Room

What a treat, having a dinner in the Hawthorn Dining Room on a Sunday evening. We were welcomed with Champagne and two delicious hors d'oeuvres. Joe Scorgie, Calgary Bailli, welcomed us and then presented four Commandeur pins to Linda Robinson, Jade Gandasubrata, Louie Marchesin, and Rosemary Bacovsky.



Tony Catanese, Bailli Délégué du Canada celebrates World Chaîne Day.



This Chaîne Day dinner drew its creativity from flavours of the world, with each chef using their heritage as inspiration for their dish. As each course was served, the chef responsible joined us in the dining room to explain where their inspiration originated. Diego spoke about the traditional tongue dishes that were created at home in Bolivia, then Executive Chef Gregor spoke about his grandmother's home-made spätzle back in Switzerland.



Lengua.



Capuns.



Raspberry Sorbet.



Vinay described how he used traditional Indian flavours to create his course. Rupert portrayed his Filipino heritage and did a play on the traditional Inasal dish, but instead using Cornish hen. Last but not least Arin, the Palliser hotels pastry chef, told us about growing up in Canada and the fresh stone fruit stalls that pop up along the highways.

As the evening wound down it was time for the brigade to enter the dining room. Members and their guests stood, giving them a round of applause, Joe made sure to toast them first, so that they could enjoy their Champagne. In Joe's closing comments he highlighted the flavours of the dishes, and how well a brigade of fourteen looked after the fifty Chaîne attendees.



Moilee.



A Toast to the Chaîne.



The Serving Brigade.



The Kitchen Brigade.

By tradition two plates were presented as a token of our event in recognition of the exceptional efforts of two members of The Fairmont Palliser Hotels staff, one from the kitchen brigade, or heart of the house, and another for the front of house. The plate for the front of the house went to Sandhya Rayamajhi, Assistant General Manager while the plate for the heart of the house went to Arin Hiebert, Pastry Chef.



Sandhya Rayamajhi, Assistant General Manager



Arin Hiebert, Pastry Chef.

The Hawthorn Dining Room The Fairmont Palliser, Calgary

APPETIZER - DIEGO GORDILLO, BOLIVIA

Lengua

Confit Beef Tongue, Pistachio Butter, Escabeche
Domaine De Colette Rosé, Beaujolais, FR

PASTA - GREGOR DUNKI, SWITZERLAND

Capuns

Spätzle, Swiss Chard, Speck, Pickled Shallots,
Cream Sauce
Domäne Wachau Grner Veltliner, Wachau, AT

CLEANSER - ARIN HEIBERT, CANADA

Raspberry Sorbet

SEAFOOD - VINAY KUMAR, INDIA

Moilee

Barramundi, Mung Bean, Vegetable Kofta,
Coconut Emulsion
*Fournier Pouilly-Fumé Sauvignon Blanc,
Loire Valley, FR*

POULTRY - RUPERT GARCIA, PHILIPPINES

Inasal

Cornish Hen, Foie Gras, Onigiri, Ginger Jus
Burrowing Owl Merlot, Okanagan Valley, BC

DESSERT - ARIN HEIBERT, CANADA

Golden Orchard Tart

Almond Cream, Stone Fruit Mascarpone,
Honey Oat Streusel
Inniskillin Riesling Ice Wine, Niagara on the Lake, ON

Bailliage de Val d'Okanagan
(Submitted by Stephen Duke, Bailli)

***Wine tasting and Lunch
Poplar Grove Winery***

The Val d'Okanagan Bailliage celebrated World Chaîne day at the Poplar Grove Winery for a wine tasting and lunch. It was also the official spring release day for 60 wineries on the Naramata Bench AVA.



Cohosts vigneron Katherine McEachnie and Bailli Stephen Duke.

We had extra cause for celebration because on this day young sommelier candidate Grant Bronconnier won the Canadian National Jeunes Sommelier competition and earned the right to compete in the International in Geneva in September!



Cheers to the Chaîne.