

# Celebrating World Chaîne Day 2020!

Saturday, April 25th



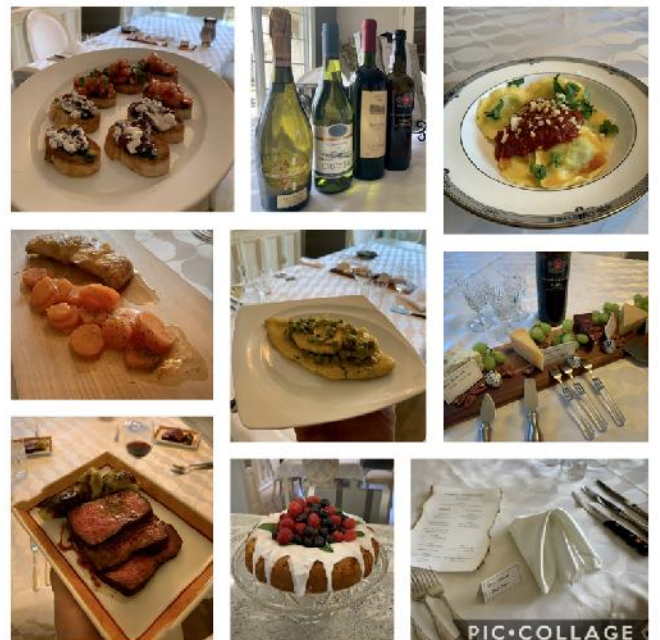
Bailli Délégué du Canada Tony and Silvana Catanese wish everyone a Happy World Chaîne Day.



The Catanese World Chaîne Day Menu



Tony prepares the Chaîne Day feast – formally attired!



The full menu in photos!





Bailli Délégué du Canada Honoraire David Tetrault picks up dinner from Brasserie Kensington owners, and Chaine members, Cam and Jacq. Braised short ribs and roasted vegetables.



Dinner at the Jori Guetg, Argentier du Canada residence: Sesame crusted Salmon with a Ginger Sake sauce.



David and Joan Tetrault toast the Chaine!



Jan Hansen, Conseiller Culinaire du Canada puts the finishing touches on his first course: Scallops and pork belly with Star anise infused carrot purée.



Chef Bruno Marti, Grand Officier Maître Rôtisseur celebrates with a Braised fresh Alberta Lamb shank on a Bocuse d'Or plate in memory of the great culinary team coached by provincial Bailli, Jane Ruddick.





Paul Morrell, Toronto Chargé de Presse celebrates a “warmish, sunny” World Chaîne Day – a rare occurrence in Ontario this Spring!



Rodney Shaver (left) and Lynn Strelau, Calgary Vice-Conseiller Gastronomique toast World Chaîne Day.

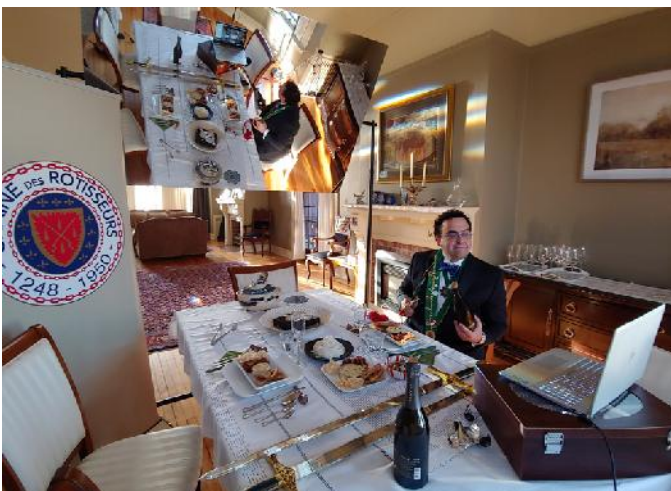
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**Bailliage de New Brunswick**  
**World Chaîne Day on Zoom in the Cloud**  
 (Submitted by Thierry Chopin, Vice-Chargé de Presse)

To celebrate World Chaîne Day, the Bailliage de New Brunswick decided to have a Virtual Potluck Dinner via Zoom. Fifteen members and guests joined a convivial two-hour session.

The on-line event started with our Bailli, Dr. Cornel Ceapa, sabering a bottle of sparkling wine to celebrate our province of New Brunswick and the spirit of the Chaîne around the world.

The virtual dinner consisted of six courses prepared by different members of the Bailliage in their own kitchens, properly maintaining social distancing as required in these difficult times. Each creator explained his/her dish and beverage pairing on the shared computer screen as the evening progressed.



Bailli Cornel Ceapa prepares to sabre a bottle, with mirror in place so all can see their Zoom celebration of World Chaîne Day.



Bailli Cornel 's Wild Atlantic Sturgeon Tartare, with Acadian Gold Caviar and quail egg.



**World Chaîne Day on Zoom  
Bailliage de New Brunswick**

**Wild Atlantic Sturgeon Tartare**

with Acadian Gold Caviar and quail egg  
*Champagne Drappier Brut Nature, France*  
(Cornel Ceapa, Bailli & Dorina Ceapa, Vice-Chargée de Mission)

**German Pork Belly**

potato pancake, pickled turnip, parsnip purée,  
mustard jus, carrot butter, charred leek and green onion  
*Motts Landing, Brut Classic, 2015,*  
*Cambridge Narrows, NB, Canada*  
(Matt Pennell, soon to be Maître Rôtisseur)

**Szechwan Beef Salad**

and braised pork rice bowl  
*Schmitt Sohne Mosel 2018 Relax Riesling, Germany*  
(Ning Hou, Maître Rôtisseur)

**Peter Rabbit Two Ways**

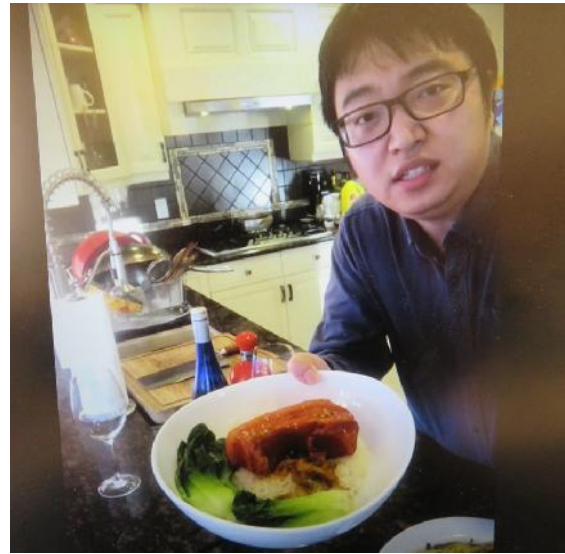
cured ham wrapped saddle/sausage, in house ricotta and  
sautéed greenhouse green fillings,  
sautéed cattail shoots,  
shaved Sieur de Duplessis cheese,  
consommé and last harvest carrots  
*Mission Hill Five Vineyards Pinot Noir, BC, Canada*  
(Alex Haun, Maître Rôtisseur & Chelsea Belyea,  
Dame de la Chaîne)

**Pan Seared Québec Foie Gras**

with maple ice cream, Macadamia nuts,  
salty caramel popcorn, maple whip cream,  
Grand Marnier dulce de leche and white chocolate crumble  
served on a roasted hazelnut waffle  
*Gonzalez Byass 30 years old VORS Amontillado*  
*Sherry, Spain*  
(Robert Noël, Maître Sommelier and Vice-Chancelier)

**Bananes Flambées**

à la Buena Vista Social (Distancing) Club  
*Havana Club, El Ron de Cuba, añejo 7 años, Cuba*  
(Thierry Chopin, Vice-Chargé de Presse)



Ning Hou, Maître Rôtisseur with Szechwan Beef Salad.



Thierry Chopin uses a hair dryer to control the flambéing rum.

The particular dilemma facing Vice-Chargé de Presse Thierry Chopin while preparing his Bananes Flambées is whether you want to have an abundance of flambéing rum to impress the audience (while still well confined and distanced from the computer screen!) or rapidly extinguish the flames to prevent the alcohol from evaporating too much, maintaining a good dose of rum in the caramelized sauce. In addition, during this Covid-19 period, one cannot extinguish the flames by blowing over them. Luckily, a hair dryer came to the rescue - as depicted in the photo array!

Members had a wonderful conversation throughout this electronic dinner. That being said, nothing beats sharing “la bonne chère” together, without worrying about the “mute” button. We hope to be able to return to this tradition, recently established with our new Bailliage, in the not too distant future.



Peter Rabbit Two Ways.