

# ***Celebrating World Chaîne Day 2021!***

***Saturday, April 24th***

La Chaîne des Rôtisseurs has a well-established international tradition of designating one day of the year (April 24 for 2021) 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 new component - a menu theme with at least one dish with a common ingredient: Egg.***

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## ***Bailliage de la Nouvelle-Ecosse***

Bailli Honoraire Josie and Chargé de Missions Honoraire Remy Richard's planned celebration dinner and the Bailliage's weekend getaway both fell victim to the pandemic. No matter, Josie and Remy took their inspiration from Spain, the last EU

country they visited prior to the WHO declaring a pandemic. for their World Chaîne day dinner. They enjoyed "Escargot a la Remy", "Paella mixta a la Josie" and "Leche Flan (a Spanish / Filipino version of egg custard)" for dessert



"Paella mixta a la Josie"..



Remy and Josie Richard.

## **Bailliage de Montreal**

### **Bailliage de Montréal Enjoys "Virtual Gastronomic Delight"**

(Submitted by Jacques Larreur, Bailli)

The Bailliage de Montréal has a long and storied history within La Chaîne des Rôtisseurs in Canada. Site of the inaugural Chapître du Canada on May 18, 1961 at The Queen Elizabeth Hilton Hotel (as it was then known), and chaired by Monsieur Raymond de Boyer de Sainte Suzanne, Consul-Général de France, the newly intronized Bailli Délégué du Canada M. Rolland Douville inducted the first new members for the fledgling Bailliage du Canada. Chef John Shaerer organized the menu for that initial Gala.

Now 60 years later, the Montréal Bailliage held its first on-line event, recognizing and maintaining the formality and comradery of World Chaîne Day in its time-honoured fashion, while respecting the Covid-related regulations and expectations of the Québec provincial government.

Today's Fairmont The Queen Elizabeth Executive Chef Baptiste Peupion, Maître Restaurateur and his team prepared, and helped to deliver, an extraordinary "take-out gastronomic feast" for 20 participants. Each household's meals were carefully packaged in freezer boxes to take home! These included clear, detailed instructions on how to prepare and re-heat each course along with fresh herbs and specially selected accompanying wines.



Components in their freezer box. Composantes dans leur boîte de congélation.



Chef Peupion at the Bailliage de Montréal at The Fairmont Queen Elizabeth re-opening Gala (2017). Le Chef Peupion au Bailliage de Montréal, au gala de réouverture du Fairmont Le Reine Elizabeth (2017).

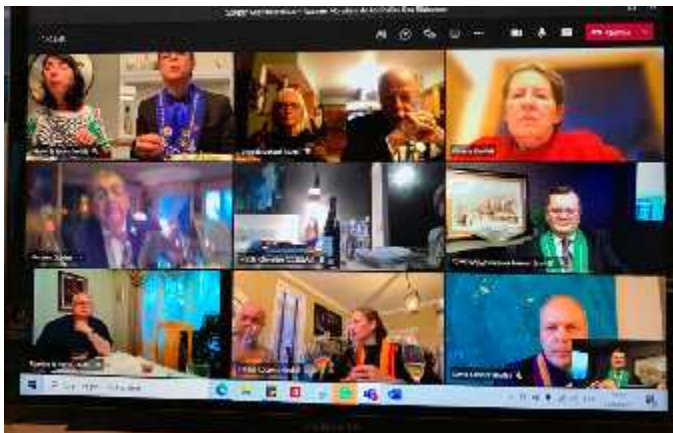


The wines and fresh herbs. Les vins et herbes fraîches.





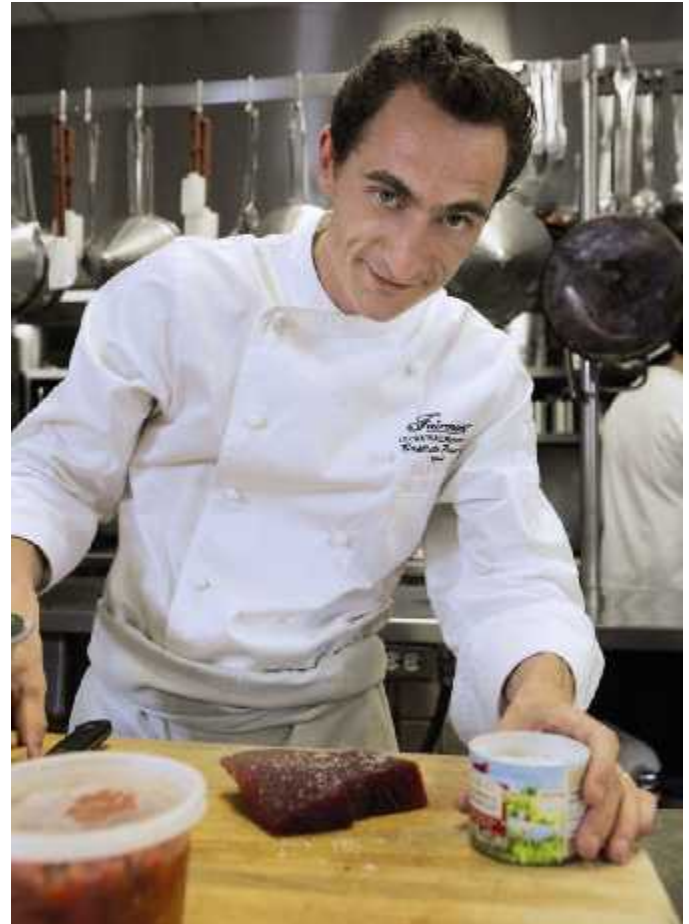
Ready to be prepared. Prêt à être préparé.



Attendees listen as course is outlined. Les participants écoutent la description des plats.

Executive Chef Peupion joined the hotel in March 2016, helping to heighten and transform the culinary experience as part of the renovation of the iconic property. Closed for more than a year and re-opening in 2017 after a total investment of \$140 million, the Bailliage de Montréal was pleased to hold a Gala at that time celebrating the re-opening, welcoming back this key component of the hotel and restaurant scene in the City. Fairmont The

Queen Elizabeth sits at the center of Montréal's vibrant cultural and commercial district. Located above the train station; connected to the extensive underground city of thousands of boutiques, restaurants and cafés; and within walking distance of sports and cultural attractions, the hotel reflects the distinct elegance and charm of Montréal.



Executive Chef Baptiste Peupion, The Fairmont Queen Elizabeth. Chef exécutif Baptiste Peupion, Fairmont Le Reine Elizabeth.

Bringing over 20 years of experience in the culinary field to Fairmont The Queen Elizabeth, Chef Peupion is one of only 500 chefs around the world (and only 6 in Québec) to hold the prestigious title of "Maître Cuisinier de France". Before moving to Québec in 2013, he held the position of Chef de Cuisine at the Shangri-La Hotel in Paris. In 2007 and 2008, he collaborated with Alain Ducasse, becoming the youngest Chef to head his Paris restaurant, Rech, when he was only 29 years old. He has worked in several Michelin-starred restaurants, including Le Louis XV at Hotel de Paris in Monaco and the Hotel de Crillon in Paris. Throughout his career, he has worked around the world including in the United Kingdom, the United States, Australia and Hong Kong.

With the courses prepared and ready, members joined on-line from each household via Microsoft Teams Group Chat Software to enjoy and discuss the dinner. Montreal Bailli Jacques Larreur “Hosted” the event and delivered the accolade, while Bailli Honoraire, and former Fairmont Queen Elizabeth Director, Food and Beverage, Michel Busch, expertly commented on each course and the accompanying wines. Thanks to David Connor, Maître Hotelier, Regional VP, Fairmont Hotels & Resorts Eastern Canada, Michel Busch, and Ginette Phisel, Argentier du Montreal for helping to organize the event.



Amuse bouche.



Feuilleté de jous de veau.



Dessert.

**World Chaine Day 2021  
"Virtual Gastronomic Delight"  
The Fairmont Queen Elizabeth**

**Apéritif**

*Champagne blanc, Moët & Chandon Imperial Brut (375 ml)  
au  
Ruffino Prosecco (750 ml)*

**Amuse bouche**

Trois canapés Signature Fairmont Le Reine Elizabeth

**Entrée**

Charlotte de homard, pommes vertes et estragon

**Plats principaux**

Feuilleté de jous de veau, sauce crémeuse  
aux morilles et à l'échalote grise  
Ballotine de caille au foie gras, champignons sauvages,  
bettes a cardo et sauce Albufera

**Dessert**

Le fameux Contrarie du Fairmont Le Reine Elizabeth

**Accord mets et vins**

*Meinklang Kontakt 2020, Autriche  
Masi Costasera Amarone dell Valpolicella Classico  
2013, Italie*



## [EN FRANCAIS]

### **Le Baillage de Montréal savoure un « délice gastronomique virtuel »**

*(Soumis par Jacques Larreur, Bailli)*

Le Baillage de Montréal a une longue et riche histoire au sein de La Chaîne des Rôtisseurs au Canada. Site du premier Chapitre du Canada le 18 mai 1961 au Queen Elizabeth Hilton Hotel (comme on l'appelait alors), et présidé par Monsieur Raymond de Boyer de Sainte Suzanne, Consul-Général de France, le Bailli Délégué du Canada nouvellement intronisé M. Rolland Douville a intronisé les premiers nouveaux membres du tout nouveau Baillage du Canada. Le Chef John Shaerer a organisé le menu de ce gala initial.

Aujourd'hui, 60 ans plus tard, le Baillage de Montréal a tenu son premier événement virtuel, reconnaissant et préservant la formalité et la camaraderie de la Journée mondiale de la Chaîne à sa manière traditionnelle, tout en respectant les réglementations de la COVID-19 et les attentes du gouvernement provincial du Québec.

Le Chef exécutif actuel du Fairmont Le Reine Elizabeth, Baptiste Peupion, Maître Restaurateur et son équipe ont préparé et aidé à livrer un extraordinaire « festin gastronomique à emporter » pour 20 participants, les repas de chaque ménage soigneusement emballés dans des boîtes de congélation à emporter à la maison! Ces boîtes comprenaient des instructions claires et détaillées sur la façon de préparer et de réchauffer chaque plat avec des herbes fraîches et des vins d'accompagnement spécialement sélectionnés.

Le Chef exécutif Peupion a rejoint l'hôtel en mars 2016, contribuant à intensifier et à transformer l'expérience culinaire dans le cadre de la rénovation de la propriété emblématique. Fermé pendant plus d'un an avant de ré-ouvrir en 2017 après un investissement total de 140 millions de dollars, le Baillage de Montréal a eu le plaisir de

tenir un gala à l'époque pour célébrer la réouverture, en accueillant à nouveau cet élément clé de la scène hôtelière et de restauration dans la ville. Le Fairmont Le Reine Elizabeth se trouve au centre du quartier culturel et commercial de Montréal. Situé au-dessus de la gare; connecté à la vaste ville souterraine de milliers de boutiques, restaurants et cafés; et à distance de marche des attractions sportives et culturelles, l'hôtel reflète l'élégance et le charme distinctif de Montréal.

Ayant plus de 20 ans d'expérience dans le domaine culinaire, le Chef Peupion est l'un des 500 chefs au monde (et seulement six au Québec) à détenir le prestigieux titre de « Maître Cuisinier de France ». Avant de déménager au Québec en 2013, il a occupé le poste de Chef de Cuisine à l'hôtel Shangri-La à Paris. En 2007 et 2008, il a collaboré avec Alain Ducasse, devenant le plus jeune chef à la tête de son restaurant parisien, Rech, alors qu'il n'avait que 29 ans. Il a travaillé dans plusieurs restaurants étoilés Michelin, dont Le Louis XV à l'Hôtel de Paris à Monaco et l'Hôtel de Crillon à Paris. Tout au long de sa carrière, il a travaillé dans le monde entier, notamment au Royaume-Uni, aux États-Unis, en Australie et à Hong Kong.

Une fois les plats préparés et prêts, les membres de chaque foyer se sont joints en ligne via le logiciel de discussion de groupe Microsoft Teams pour profiter du dîner et en discuter. Le Bailli Jacques Larreur de Montréal était responsable de l'événement et a livré l'accolade, tandis que le Bailli Honoraire et ancien directeur de la restauration du Fairmont Le Reine Elizabeth, Michel Busch, a livré son expertise sur chacun des plats et vins qui les accompagnaient. Merci à David Connor, Maître Hôtelier et Vice-Président Régional des Hôtels Fairmont de l'Est du Canada, Michel Busch et à Ginette Phisel, Argentier du Baillage de Montréal pour leur aide à l'organisation de l'événement.

## *Bailliage du Manitoba*

### Barry Burdeny Celebrates World Chaîne Day

As is his habit, Barry Burdeny spent World Chaîne Day enjoying a special luncheon menu. He shared a few photos with us.



The table awaits.



Goldeye.



Main course was Risotto Verde (sweet pea emulsion for the base), with mussels, cherry tomatoes and sea bream pieces.



To start, bone marrow soup with tripe.



Dessert was a piece of fudge with a slip of lemon purée and a dollop of caramel ice cream.



**Tony Catanese, Bailli Délégué du Canada  
at Yujiro**



Assorted hard cheese with sesame lavish.



Tony with Chefs Billy Lai and Ed Lam, Yujiro Japanese Restaurant.



Barry with one of his paintings "Prairie Afternoon With Thunderstorm".



The kitchen brigade.





**Gerry and Michelle Hagglund toast World Chaine Day**





## *Bailliage de l'Alberta Nord*

### Edmonton Bailliage Enjoys "Virtual Chaine Day Dinner"

(Submitted by Harjeet Singh Mehdwan, Bailli)

The Bailliage de l'Alberta Nord in Edmonton celebrated World Chaine Day with an event unlike anything we had ever done before. Due to the Provincial restrictions in place, gathering for a dinner was not a possibility so the Bailliage Executive came up with a plan to hold a virtual dinner. This would allow the members to share their common interest of good food, wine and camaraderie on line in the comfort of their own home.

#### **World Chaine Day 2021 "Virtual Chaine Day Dinner" Ernest's Dining Room, NAIT**

##### **Seared Scallops**

Spinach purée, corn velouté, crispy double smoked bacon, scallop powder

##### **Red Wine Braised Alberta Beef Short Rib**

Smoked gouda and caramelized onion potato pavé, parsnip purée, Roasted root vegetables, Red wine beef jus, parmesan parsley tuile

##### **Cheese Board**

Prima donna, Manchego, Stilton, Dried Berries, Rhubarb preserve, Bread crisps

##### **Dark Chocolate Mousse Cake**

Salted caramel ganache, Chocolate Cake, Cocoa sable, Chocolate crèmeux, Chocolate sauce, Powdered raspberry

creamy parsnip puree, a roast root vegetable borek with wine jus complemented the Argentinian Malbec and Cabernet blend. All the members were also able to enjoy a variety of cheese before the dessert, a masterpiece of a Dark Chocolate mousse cake with chocolate biscuit embedded in a rich chocolate crèmeux and topped with salted caramel ganache and powdered raspberries!



Ready for the event.

Ernest's dining room at NAIT, a student run facility that provides hands on training for aspiring chefs, served as the host venue. A four-course menu was created, paired with two bottles of wine, a white and a red. As April 24 is also Sauvignon Blanc Day, the obvious choice was a Marlborough Sauvignon Blanc which paired perfectly with the Seared Scallops on a bed of spinach puree, sweet corn velouté, crispy double smoked bacon and dehydrated scallop powder providing that extra punch of flavor!

The main course of braised beef ribs with smoked gouda and caramelized onion & potato pave,

Because of the nature of the event, all the food had to be cooked, cooled, packaged and then picked up by the participating members from a designated parking stall outside the school. There was a time window of two hours for pickup where the members had to come and park, call the number provided and the masked service staff delivered the food hamper to their vehicle for a contactless delivery.



The wines for the evening.

Each member was provided with a printed menu, notes on the wine pairing along with the notes on how to reheat and plate every single component or every course. As if this was not enough, the Chef made a YouTube video explaining every dish and how to reheat and plate everything and that video link was also e-mailed to the members. A Zoom meeting account was created and the link e-mailed to participating members so all could be logged on for our virtual dinner gathering.



Beef Short Rib with the Malbec.



Scallops served with the Sauvignon Blanc.



While we all hope that the pandemic will abate and we all can get together soon, it was a good effort and made us realize how we can adapt to a situation and make it work in our favor.



## Bailliage de Vancouver

### Vancouver Takes a Virtual Visit to Spain!

(Submitted by Ann Collette, Bailli)

We may not be able to travel to Spain, but that doesn't mean we can't enjoy this historic and magical land. The Vancouver Bailliage spent World Chaîne Day on Zoom celebrating the Food, Wine & Music of beautiful Spain, featuring classic Spanish cuisine (as a take-out boxed menu) and wine prepared by Bodega on Main – one of Vancouver's most iconic Spanish restaurants – with a private online performance by renowned Spanish flamenco guitarist Juan de Marias. The event was a sell-out, with 50 participants. In light of Covid restrictions, Bailli Ann Collette along with Conseil members Owen Wright and Clement Lau hand-delivered the food and wine to all participants.

Francisco Rivas had been the co-owner of La Bodega, a Vancouver institution for 43 years from 1971 to 2014. Growing up in the kitchen with his father influenced Paul to foster an interest in cooking, and combined with reading cookbooks on Spanish cuisine as a youngster, lead him to become a top graduate of the Pacific Institute of Culinary Arts. Bodega on Main's vintage interior decor with handcrafted bar stools and custom designed leather seating is a nod to the old La Bodega, outfitted with an updated, eclectic vibe more fitting of the restaurant's location on Main Street in Vancouver. Vintage artwork and lighting fixtures paired with antique accents reminds patrons of the family's deep culinary roots in Vancouver.



A virtual World Chaîne Day visit to Spain.

The chef at Bodega on Main put together a spectacular "sip and savour" assortment of Spanish charcuterie, cheese, bread and savoury accompaniments – to enjoy with an equally delicious Spanish wine as selected by Bodega's sommelier. Opened in 2015 by siblings Paul and Natalie Rivas, Bodega on Main follows their father's (Francisco Rivas) tradition of serving authentic, delicious Spanish tapas for decades.



Preparing to deliver the Bodega on Main "packages".



Getting ready at Bailli Ann Collette's home.



Spanish charcuterie, cheese, bread and savoury accompaniments.



Bailli Ann Collette welcomes attendees.

Juan de Marias (appearing courtesy of Collette Parsons Coren) played three 20-minute sets throughout the evening. He also talked about Spanish music and culture as well as his own background. Born in Barcelona, Spain, Juan trained in classical and flamenco guitar with renowned teachers in Barcelona, Madrid and Jerez. He has worked as a soloist, accompanist and arranger with numerous artists in flamenco, jazz, Latin-American folklore and Eastern music, performing in Spain, UK, Chile, Canada and the U.S. during his career to date. His music has been performed in the prestigious Palau de la Musica in Barcelona.

A Canada Council award supported his professional research and study in flamenco guitar in Southern Spain, inspiring his first album 'Mimbre'. A regular face in Canada's Flamenco and Classical guitar circles, Juan lives in Victoria, BC. Further details can be found on his website [www.juandemarias.com](http://www.juandemarias.com).



Juan de Marias.

[Photography courtesy of Sue Danahy]

### World Chaîne Day 2021 "A Taste of Spain" Bodega on Main

#### Cured Meats (Spain)

- Serrano ham (cured Spanish ham)
- Salchichón Ibérico (Iberian cured pork)
- Chorizo Ibérico (dry cured pork sausage)
- Bellota (acorn-fed 100% Ibérico ham)

#### Cheeses (Spain)

- Membrillo y Queso (Spanish blue cheese with quince jelly)
- Manchego Curado con Trufa (sheep's milk cheese with black truffle)
- Manchego (sheep's milk cheese, aged 12 months)
- Payoyo (goat's and sheep's milk)
- San Simón (smoked cow's milk cheese)

#### Accompaniments

- Olivas (marinated mixed olives)
- Pearl onions (balsamic vinegar)
- Marconas (Spanish almonds)
- Guindillas (mild guindilla peppers in wine vinegar)
- Pepinillos (Spanish cornichons)
- Ajo asado (roasted garlic)
- Higos (dried Spanish figs)

#### Pan con tomate (bread with tomato and olive oil)

- Grill bread until toasted, remove from the skillet (or broiler), spread tomato purée, drizzle with olive oil and then sprinkle salt, to taste.

#### The Wine – 2014 PRIMA (Toro)

- Aged for 12 months in oak by Bodega San Roman, this is a special wine of great quality, featuring 80% Tempranillo and 20% Garnacha – two classic grape varieties from Spain. This is a full-bodied red wine – tannin refreshing, subdued acidity and dry, with a lingering finish.