

Celebrating World Chaîne Day 2023!

Saturday, April 22nd

La Chaîne des Rôtisseurs has a well-established international tradition of designating one day of the year (April 22 for 2023) as World Chaîne Day. 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 “Come with your heart”, a celebration of the people that make the Chaîne and its events such a special time.

On the International scene, all images submitted to the International social wall will be judged as to “Best Picture” (along with two runners-up). Winners will be announced by the end of May and diplomas for winners will be given during AGM in Nice.



Here is a sampling of photos from across Canada covering the many special and unique events.

Bailliage de la Nouvelle-Ecosse

(Submitted by Kevin Toth, Bailli)

Nova Scotia Bailliage Holds Dîner Amical at Eliot & Vine

Owner Johanna Eliot, Maître Restaurateur and Executive Chef Andrew Langstaff hosted the Nova Scotia Bailliage for a World Chaîne Day event at their beautiful Eliot & Vine restaurant in Halifax. The event was highlighted with recognition of, and presentation of certificates to, recently inducted members Johanna and Jolanta Grossman, Chef de Table and the promotion of Maureen Leahy as Vice-Chargée de Missions.



Attendees celebrate World Chaîne Day.





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

World Chaine Day at the Black Rabbit



WORLD CHAINE DAY

April 23rd 2023

PORK BELLY
Orange Glaze | Fermented Potato
PARMESAN ICE CREAM
Potato | Candied Salmon | Sour Cream Mousse
TUNA
Nori Meringue | Black Sesame | Miso

OYSTER
Dill | Pickled Green Apple | Beet

SCALLOP
Date Chutney | Bacon | Hollandaise

BEEF TARTARE
Tarragon | Lime | Cashew

BREAD
Fermented Peach Butter
Mozzarella and Basil Custard

AGNOLOTTI
Sturgeon | Brown Butter Espuma | Sage | Peas

PEI STRIPLOIN
Croquette | Harissa Crema

BLUE CHEESE
Granita | Orange | Candied Fennel

BLUEBERRY
Oat Cake | Oat Foam | Macerated Blueberries

230 with Wine Pairing
Including Gratuity and Taxes



BLACK RABBIT



World Gastronomic Association

Luc Doucet | Executive Chef
Phil Petrynko | Head Chef
Stephanic Foster | Chef
Phil Benitez | Chef
Heather Macdonald | Pastry Chef
Alfred-Olivier Savoie | Maitre D'
Kayla Stevens | Marketing Director
Kassandra Malenfant | Guest Experience
Sophie Downer | Events Director
Jenna Doiron | Bar Director
Mikel LeBlanc-Landry | Porter

The New Brunswick Bailliage visited the Black Rabbit restaurant in Moncton for a special World Chaine Day Dîner Amical. The Black Rabbit is a tasting menu-focused space with an a la Carte menu of small plates dedicated to provoking thought through experience-based dining. They change their menu, decor and wine list every season, creating something truly special each time. Their team works extremely hard to personalize their guests experience by asking the right questions and having conversations with you before and during your meal. Their philosophy focuses on building relationships, whether with customers, staff or suppliers, making the restaurant the perfect place to celebrate a World Chaine Day focused on People.

Executive Chef Luc Doucet, Chef Rôtisseur, created an exclusive nine course World Chaine Day menu celebrating everything New Brunswick has to offer from sea to farm to the bounty of the natural woodlands.

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 hosting our annual Jeunes Chefs Rôtisseurs competition and Diner Amical at the Canadian Museum for Human Rights (CMHR).

Klaus Leiendecker, Manitoba Bailliage Vice Conseiller Culinaire, undertook to organize the competition which had an all-time high eight competitors supported by various local Manitoba Bailliage Chefs and establishments.

The winner of the Manitoba JCR competition was Charles Panggat from the Manitoba Club in Winnipeg. Charles looks forward to practicing in the months ahead and participating in the National JCR event in Toronto this October.



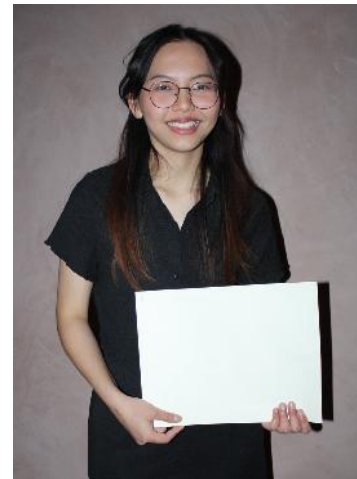
Seven of the eight competitors.



Vice Conseiller Culinaire Klaus Leiendecker and Manitoba JCR winner Charles Panggat.

Congratulations to all the competitors listed below (with their sponsoring establishments):

- Diego De Carralho – Breezy Bend
- Charles Panggat – Manitoba Club
- Eli Belinski – Red River College
- Vy Ngeuyen - Grove
- Moon Kyungzoon – Thermea
- Matthew Dureault – St. Charles
- Lorenzo Joaquin – Yujiro / Saburo
- Mark Gingco – Hotel Ft. Garry



The "missing competitor" with her recognition certificate.



(left to right) Tony Catanese, Bailli Délégué du Canada; Luc Jean, Executive Chef WOW Hospitality & CMHRI and Klaus Leiendecker, Manitoba Vice Conseiller Culinaire.

A Uniquely Canadian World Chaîne Day Locale

(Submitted by Michael Grimes, Echanson du Canada Honoraire)

Stanley Cup Playoffs. Weekend Home Game. What could be better! Dr. Ruth Grimes with her World Chaîne Day - Winnipeg Jets – extra large hotdog, with the works!

The hot dog was excellent – unfortunately the Jets lost the game.



Bailliage de l'Alberta à Calgary

(Submitted by Ashley James, Vice-Chargée de Presse)

World Chaîne Day Dîner Amical at the Delta Calgary South

We were greeted with Veuve Clicquot Champagne and a delicious selection of hors d'oeuvres. The Delta had separated the dining area and reception area, which made for an exciting reveal of the stunning tablescapes when it was time to be seated.





Executive Chef Michael Frayne, Maître Rôtisseur treated the 64 attendees to an outstanding seven course menu celebrating World Chaîne Day. At the conclusion of the evening, the brigade entered the ballroom to a well-earned round of applause. We were amazed to learn that all 64 of us were so well hosted by a brigade of 12. Bailli Joe Scorgie spoke to the military precision of the service, well paired courses and how balanced the flavours were.



By tradition two plates were presented as a token of our event in recognition of the exceptional efforts of two members of The Delta Calgary South's staff. The plate for the front of the house went to Brent Stone, Manager and Sommelier while the plate for the heart of the house went to Chris Broughton, Chef de Cuisine.



Brent Stone, Manager and Sommelier receives front of house plate.



Chris Broughton, Chef de Cuisine receives heart of house plate.



Attendees gather for group photo. Vive la Chaîne!

Bailliage de l'Alberta Nord
(Submitted by Harjeet Singh Mehdwan, Bailli)

**Royal Glenora Club Helps Celebrate World
Chaîne Day for Edmonton Bailliage**

The Royal Glenora Club has a long-standing reputation as Edmonton's premiere athletic and social Club. As such, it was the perfect location to celebrate a World Chaîne Day whose focus is on people.



Centrally located, the member-owned, non-profit Club is nestled in the heart of Edmonton's lush river valley. Tucked into a serene forest-like setting larger than Central Park that really is beautiful regardless of the season, it really feels like you have been whisked away on a vacation at the Royal Glenora Club. The impressive facility, which is undergoing an extensive \$41M redevelopment, boasts a sophisticated Members-only dining room, lounge, coffee bar and patio, whimsical event spaces, a state-of-the-art fitness centre, sublime spa-like locker rooms, a refined business centre, a gymnasium and a child minding area.

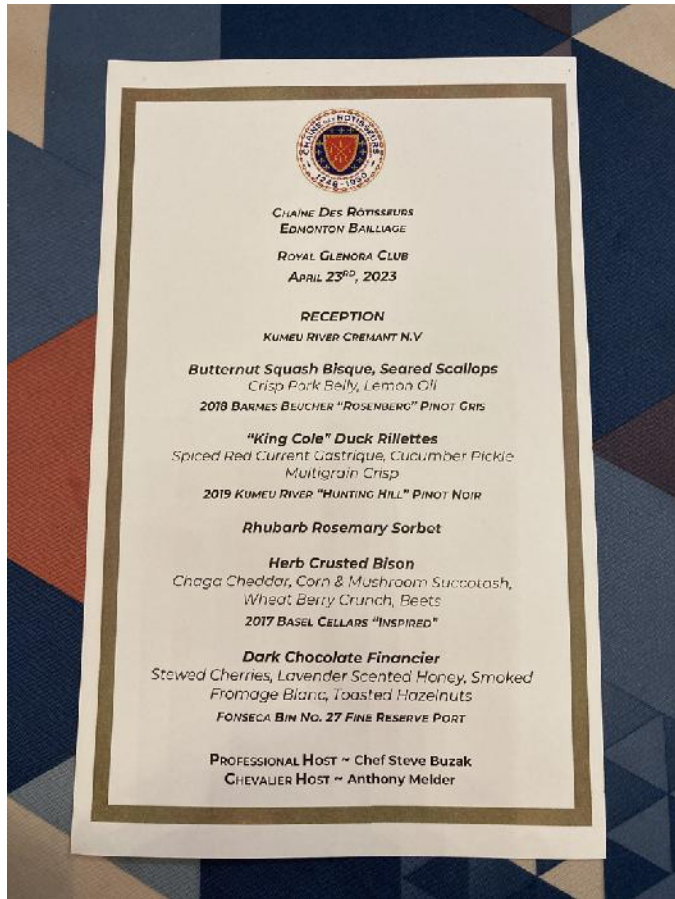


Photography courtesy of Michelle Ewontak

Executive Chef Steve Buzak, Maître Rôtisseur created a special five course menu just for the World Chaîne Day celebrations, served in an event space whose wall of floor-to-ceiling windows perfectly framed the beautiful surroundings.



Attendees ready for the first course.



The kitchen and serving brigades.



Executive Chef Steve Buzak outlines the menu.



Edmonton Bailli Harjeet Singh Mehdwan presents plate to Executive Chef Steve Buzak.

Photography courtesy of Michelle Ewoniak

Bailliage de Victoria
(Submitted by Gail Gabel, Bailli)

Black Tie Event at “THE Courtney Room”



Thirty-three Members and guests celebrated World Chaine Day in “THE Courtney Room” of the Magnolia Hotel in downtown Victoria. Black Tie and evening wear were the order of the day with special presentations added highlights: Gold Commandeur Award to Nelles Shackleton and Silver to Ian Batey and Allan Tyson.

The first and third courses, in particular, reflected the Chef’s extensive range of culinary skills. The 14 Day House Dry Aged Yellowtail Crudo was a delight, perfectly complemented with a black garlic sabayon. Crepinettes are a particular specialty of the house and the description of their intricate preparation leaves one in awe.



The Third Course Lamb Crepinette can only be described as superb, delicately tender, lounging on a stinging nettle salsa verde, and accompanied by tiny Morel mushroom dumplings and an Alpine cheese fondue. The First Course wine selection was a Croatia Perak 2018 Mitrovia Grasevina, and the lamb was perfectly paired with a Sesti 2020 Sangiovese.



Executive Chef Brian Tesolin prepared an outstanding dinner menu and matched wine selections.





The evening was even capped off with a cake celebrating the first wedding anniversary of Maître Rôtisseur Daryl Pope and his wife Cristine.



In honour of World Chaine Day (WCD) and this year's theme of "Come with your Heart", members were able to select a gift from a table laden with brightly wrapped packages, some looking hauntingly similar to wine bottles. "THE Courtney Room" culinary team also gifted each person attending the event with a chocolate heart, delicately painted with silver and gold leaf.



Bailli Gail Gabel invited Bailli Honoraire Ian Batey to assist with presenting gifts to the Executive Chef, Sommelier and Food & Beverage Manager, as well as Chaine Certificates of Appreciation and Victoria Bailliage lapel badges to the culinary and service teams.



The evening also provided a chance for members and guests to once again congratulate 2022 World Chaine Day International Photo Competition winner Kevin Light who took photos throughout the event – all entered, of course, in the 2023 competition.

