

# Celebrating the 11<sup>th</sup> Anniversary of World Chaîne Day!

**Saturday, April 25th**

La Chaîne des Rôtisseurs has been celebrating its international tradition of designating one day of the year (April 25 for 2026) as World Chaîne Day for the past 11 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.

In 2025, “**Tastes of the World**” was introduced as the annual theme for World Chaîne Day (WCD). This broad and inclusive concept reflects the truly global nature of our organization, offering Bailliages and members the freedom to interpret it in diverse and creative ways. It is a theme that celebrates our shared identity and our rich cultural variety.

While the ways in which we celebrate and share our experiences continue to evolve, one thing remains clear: the popularity of World Chaîne Day is growing year by year.

In 2026 alone, more than 9,000 WCD pins have been requested - an impressive testament to the enthusiasm and commitment of our members worldwide. Once again, on the International scene, the “Social Media Wall” was available throughout the weekend. Please note, however, that there was no photo contest this year.



Here is a sampling of photos from across Canada covering the World Chaîne Day 2026 weekend in many special and unique ways.

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## **Bailliage de New Brunswick**

(Submitted by Chelsea Belyea)

### **Tastes of the World Union Club, Saint John**

The Bailliage celebrated World Chaîne Day (WCD) 2026 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 third year WCD has been celebrated. It only gets better! All guests, as well as the many chefs who did the cooking, were delighted to participate and contribute!



Dorina and Cornel Ceapa, Bailli.

This year's World Chaîne Day brought together an inspiring celebration of camaraderie, craftsmanship, and culinary culture. Rooted in the Chaîne's spirit of fellowship, the evening highlighted the power of coming together—chefs, winemakers, and guests from Canada's East Coast, united by a shared passion for gastronomy.



NB Chaîne members enjoying cocktail hour.

The menu offered a refined journey across continents, with global influences—from French coquille St. Jacques to Danish smørrebrød and Chinese Yong Tau Foo—grounded in New Brunswick ingredients. A talented group of local chefs delivered dishes that reflected both international technique and regional identity, with plates from Chef Alex Haun, Chef Owen Brinson, and Chef Ryan Magee of NBCC Moncton; Chef Abraham Boisvert and Chef Pierre Richard of Little Louis' Oyster Bar; Chef Jordan Holden of Atelier Tony; Chef Yan Wang of Mimimi; and Chef Markian Shafransky of Acadian Sturgeon & Caviar.



"Smoke and Orchard"~ Applewood smoked Pork Belly Burnt End, Cornbread Crisp, Apple slaw, Pickled Mustard Seed, Corn Shoot- Chef Ryan Magee (NBCC Moncton).



Coquille St. Jacques ~ scallop, mushroom, sunchoke, potato cream Chef Owen Brinson.



A Play on "Smørrebrød" ~ salmon mi cuit, rye bread, beurre blanc with NB seaweed, cucumber variations-Chef Jordan Holden (Atelier Tony).



Octopus Cornetto - Polpo Cono - Chef Alex Haun (NBCC Moncton).

Canadian wines complemented the experience, with a spotlight on New Brunswick's evolving wine scene, led by Zach Everett of Magnetic Hill Winery and Loose Wire Winery. His work exemplifies how traditional methods can be expressed through local terroir.



White Chocolate Crème Fraiche Panna Cotta with Caviar ~ brown butter, toasted poppyseed, maple blossom crumb, dried apricot, cranberry "kompot" Chef Markian Shafransky (Acadian Sturgeon & Caviar).

An educational moment from Eric Scouten of Kakuteru added depth, introducing guests to Mexican-inspired flavours, including pickled pineapple and a sustainable take on tapache. Seamlessly blending tradition and innovation, the evening captured the essence of World Chaîne Day: a celebration of excellence, storytelling, and above all, the enduring camaraderie that defines the Chaîne.



Chef Alex Haun (NBCC Moncton), Ryan Magee (NBCC Moncton), Chef Owen Brinson (NBCC).

Next year, the Grand Chapitre of Canada will be hosted by our New Brunswick Bailliage in the famed St. Andrews by the Sea, Algonquin Hotel and Resort on October 7-9, 2027.

**World Chaîne Day  
Union Club, Saint John**

**"Taste of the World"**

**Hors D'oeuvres**

- Ryan – "Smoke and Orchard" Applewood smoked Pork Belly Burnt End**  
Cornbread Crisp, Apple slaw, Pickled Mustard Seed, Corn Shoot (Southern United States)
- Alex – Octopus Cornetto**  
Polpo Cono (Italy)
- Jordan - Salmon Tartare Canapé**  
(France)
- Markian – Smoked Sturgeon Croquette**  
crunchy horseradish mustard, sweet & sour red onion
- Magnetic Hill Bubbly By the Sea and**  
*Magnetic Hill Winery Terroir Generator Traditional Method Brut Marquette Rose*

**Dinner Begins**

**Trilogy of Canapés. "The 3 Sisters"**

- beans, squash, and corn  
Chef Abraham Boisvert  
*Benjamin Bridge Reisling ~ N.S Canada*

**Sea Truffle Baked Oysters**

- lobster, fermented sourdough soy, lemon gel  
(Baie de Cogne meets Japan)  
Chef Pierre Richard  
*Le Clos Jordanne - Jordan Village Chardonnay ~ Ontario, Canada*

**Coquille St. Jacques (France)**

- scallop, mushroom, sunchoke, potato cream  
Chef Owen Brinson  
*Loose Wire Winery Triptych Osceola - N.B Canada*

**A Play on "Smørrebrød" (Denmark)**

- salmon mi cuit, rye bread, beurre blanc with NB seaweed, cucumber variations.  
Chef Jorden Holden  
*Magnetic Hill Winery Terroir Generator New World Cali Pinot Style ~ N.B Canada*

**Yan – Yong Tau Foo (Pork Stuffed Tofu) (China)**

- Chef Yan Wang  
*Loose Wire Winery Cellar Experiment 2024 Stainless Steel St Pepin ~ N.B Canada*

**Herb-Crusted Venison Tenderloin (Germany)**

- pan-seared sweetbreads with crispy juniper bacon, red currant, glazed vegetables, braised red cabbage silk Bratensoße, sausage filled Serviettenknödel  
Chef Alex Haun  
*Henry of Pelham Baco Noir VQA ~ Ontario Canada*

**White Chocolate Crème Fraiche Panna Cotta with Caviar (Ukraine)**

- brown butter, toasted poppyseed, maple blossom crumb, dried apricot, cranberry "kompot"  
Chef Markian Shafransky  
*Kittling Ridge Icewine and Brandy ~ Ontario Canada Rosé Sparkling New Brunswick*

## Bailliage de Toronto

(Submitted by Executive Chef Chris Gironda, Bailli)

### The Rabbit Hole

Members and guests gathered at The Rabbit Hole to celebrate World Chaîne Day in true Chaîne fashion — bringing together camaraderie, exceptional cuisine, and thoughtfully curated wines.

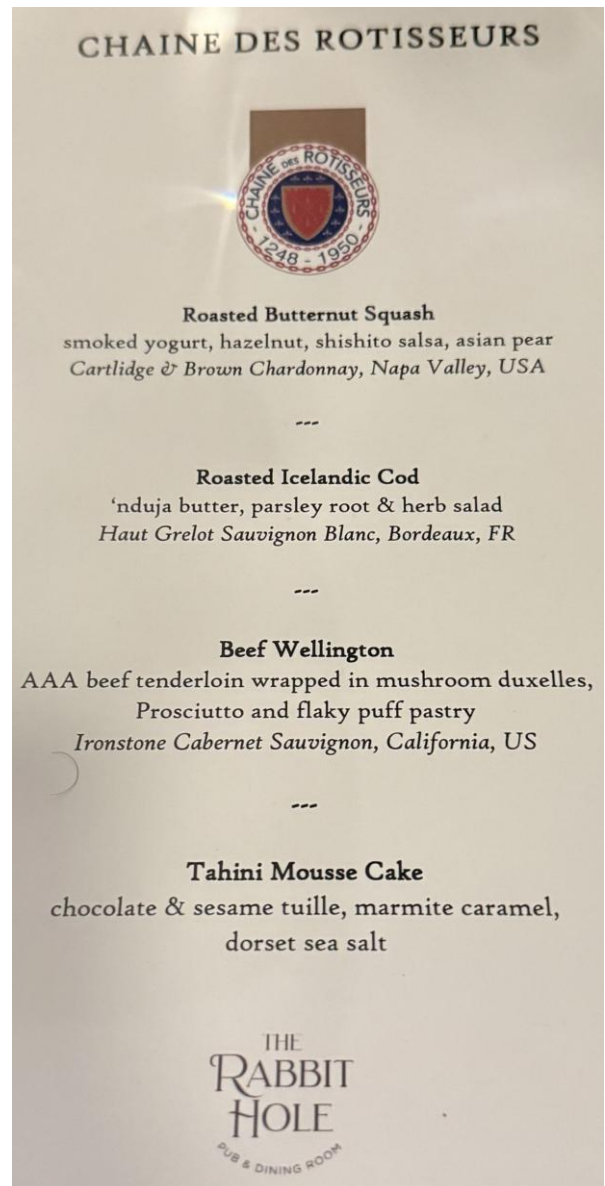


The evening welcomed a vibrant mix of familiar faces and new ones, including two new members officially joining our Bailliage, as well as a prospective member experiencing the Chaîne for the first time. We were also delighted to host several guests visiting from out of town, adding to the sense of connection that defines our global community.



Vive la Chaîne from Chris Gironda, Bailli.

The menu showcased a refined and seasonal approach, with each course thoughtfully executed and paired to enhance the overall dining experience. The wines complemented the dishes beautifully, sparking conversation and appreciation around the table.



Above all, the evening was a celebration of what makes the Chaîne so special—friendship, shared passion, and the joy of the table. It was a memorable night for all in attendance and a fitting tribute to World Chaîne Day.

## Bailliage de l'Alberta à Calgary

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

### Fourth Annual La Paulée de Calgary

Happy World Chaîne day to one and all! This year the Calgary Chaîne Bailliage was invited to share WCD as part of the Fourth Annual La Paulée de Calgary at The Ranchmen's Club. The two clubs have some membership overlap and extended the invite to the rest of our Bailliage, making the opportunity too good to miss - Celebrating WCD at a Chaîne establishment in Calgary as well as enjoying the company of fellow epicureans.



Attendees gather for La Paulée de Calgary.

La Paulée de Calgary traces its roots to an ancient tradition of Burgundy, when winemakers and vineyard workers gathered to celebrate the harvest, providing an opportunity to share their experiences, enjoy the fruits of their labour, and forge bonds within the community. Burgundy Week in Calgary features a series of events, culminating with the celebration of the Grand Tasting and La Paulée Gala Dinner, where attendees can taste an array of exceptional Burgundy wines and savour gourmet cuisine, prepared by Executive Chef Douglas King, Maître Rotisseur.



Lobster Thermidor.



Beef Bourguigne.

Burgundy connoisseurs and guests alike are encouraged to dive into their cellars, sharing their best bottles with fellow guests. There is only one rule: only the person who brought the bottle can pour it, you are not allowed to ask that person to try their wine, you are offered the wine that they are pouring. Once a bottle is empty, it is added to a table at the end so everyone can admire what has been sampled.

Burgundy Week/ La Paulée de Calgary has become the largest celebration of Burgundian food, wine and culture in Canada. Attendees celebrated both the tradition of WCD along with La Paulée, sharing delicious food, remarkable wines, and promoting friendships of the Chaîne and Burgundy.



The Chaîne contingent (left to right) Robert, Chevalier and one of the Paulée organizers and Jill; Angela and Samuel, Chevalier; Jenny Chan, Maître Rôtisseur, Owner of Queens Restaurant and Vero Bistro; Michael Berg, co-owner of Queens and Vero Bistro; Mesh, Chevalier and Chef Douglas King, Maître Rôtisseur, Executive Chef, The Ranchmen's Club.

## **Bailliage de Vancouver**

(Submitted by Sylvia Wu, Vice - Chargée de Presse)

### **PiDiGiN Restaurant**

Our World Chaîne Day celebration at PiDiGiN Restaurant in Vancouver was a vibrant and memorable tribute to the 2026 international culinary theme, “**Tastes of the World.**” For this special occasion, PiDiGiN curated a dinner exclusively for our group, inviting members and guests to experience a thoughtful and exciting exploration of fusion cooking at its best. The evening celebrated the creative meeting of French culinary methodology and Asian ingredients, a pairing that felt both refined and adventurous, and perfectly suited to PiDiGiN’s distinctive culinary style. In an intimate and contemporary setting, guests were treated to a dining experience that was at once elegant, stimulating, and full of discovery.



(left to right) Cyndi Henderson, Nick Wright, and Karen Stierhoff.



(left to right) Ruth Grierson, George Luciuk, Keri-An Mahar and Diane Blaney.



The tasting menu unfolded as a beautifully choreographed progression of flavours, textures, and cultural influences. Opening bites of beef tartare with sauce gribiche, scallop with curry soffritto and pangrattato, and nori pâte à choux with yuzu kosho duxelle and onion jam immediately set the tone, demonstrating both technical precision and playful imagination, alongside a lively pairing of gin, magnolia flower, cherry pit orgeat, lemon, and sparkling wine.

The courses that followed continued to build in complexity and elegance: a striking mosaic potato salad with mussel nanbanzuke/escabeche and mornay sauce, paired with Averill Creek Okanós, led into an exceptional A5 wagyu and duxelle nori cappelletti with morels and sanshozuke butter sauce, served with Seguin-Manuel Chardonnay from Mâcon-Villages.

The menu moved seamlessly into olive oil poached halibut with kombu umeboshi broth, somen noodles, and lotus root sando, accompanied by Kozaemon Junmai Ginjo Sakura from Gifu, Japan, before arriving at a beautifully composed duck breast course featuring orange jus, miso lentil, and pickled pearl onion, paired with La Spinetta Ca' di Pian Barbera d'Asti from Piedmont, Italy. Dessert provided a graceful and memorable finale with miso ice cream, mochi, and amazake citrus rice, paired with Château Megyer late harvest furmint.



Throughout the evening, PiDGiN's menu captured exactly what had been promised: fresh local ingredients, deftly handled with classical technique, while Asian flavours and aesthetics elevated each course in unexpected and compelling ways. It was an inspired celebration of culinary creativity, global influence, and the pleasure of gathering around the table for a truly distinctive World Chaîne Day experience.

**PiDGiN Restaurant  
World Chaîne Day Tasting Menu**

**Beef tartare, sauce gribiche**

scallop, curry sofrito, pangrattato  
nori pate choux, yuzu kosho duxelle, onion jam  
*Gin, magnolia flower, cherry pit orgeat, lemon,  
sparkling wine*

**Mosaic potato salad**

mussel nanbanzuke/escabeche, mornay sauce  
*Averill Creek Okanós, pinot noir/gewürz,  
Cowichan Valley, BC*

**a5 wagyu & duxelle nori cappelletti**

morels, sanshozuke butter sauce  
*Seguin-Manuel Chardonnay, Mâcon-Villages, France*

**Olive oil poached halibut**

kombu umeboshi broth, somen noodles,  
lotus root sando  
*Kozaemon Junmai Ginjo Sakura, Gifu, Japan*

**Duck breast**

orange jus, miso lentil, pickled pearl onion  
*La Spinetta Ca' di Pian, Barbera d'Asti,  
Piedmont, Italy*

**Miso ice cream**

mochi, amazake citrus rice  
*Château Megyer, late harvest furmint*



(left to right) Bailli Ann Collette, Gale Liebert and PiDGiN owner Brandon Grossutti.