

Celebrating World Chaîne Day 2024!

Saturday, April 20th

La Chaîne des Rôtisseurs has a well-established international tradition of designating one day of the year (April 20 for 2024) 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 “**Local culinary delights**”, a celebration of the culinary specialties of each region across Canada 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 Bordeaux.



Here is a sampling of photos from across Canada covering the World Chaîne Day 2024 weekend in many special and unique ways.

Bailliage de la Nouvelle-Ecosse (Submitted by Jolanta Grossman, Bailli)

Nova Scotia Bailliage Holds Dîner Amical at Eliot & Vine

Owner Johanna Eliot, Maître Restaurateur hosted the Nova Scotia Bailliage for a World Chaîne Day event at their beautiful Eliot & Vine restaurant in Halifax. We have celebrated the Day with a delicious dinner in the ‘Frolic Room’- a room that offers guests a feast for the eyes: Breathtaking murals created by artist Jean Bradbury, featuring paintings and imagery inspired by the life and passions of establishment’s owner, Johanna.



Attendees celebrate World Chaîne Day.



Bailliage de New Brunswick

(Submitted by Mario Griffin, Vice-Chargé de Presse)

Une Célébration Gastronomique du Jour de la Chaîne à St-Jean

Le 21 avril dernier, la ville de St-Jean au Nouveau-Brunswick s'est transformée en un véritable épicerie de la gastronomie à l'occasion du Jour de la Terre et du Jour de la Chaîne. Cet événement exceptionnel, organisé par la Confrérie de La Chaîne des Rôtisseurs et l'Association Mondiale de la Gastronomie, a mis en lumière les talents culinaires de sept chefs renommés de la région. L'accord des vins était suggéré par l'expert en vins et Vice-Chargé de Presse du bailliage, Mario Griffin. Celui que l'on connaît comme auteur du blogue Le Tire-bouchon Griffin a partagé avec passion ses connaissances, en présentant les vins de chaque service aux convives.

Le dîner amical, qui a eu lieu au prestigieux Union Club de Saint John, a été l'occasion de célébrer le Jour de la Chaîne sous le thème « Délices culinaires locaux ». Les convives ont eu le privilège de déguster un menu exquis, mettant en avant les produits locaux et les saveurs uniques du Nouveau-Brunswick.



Oysters & Snow Crab

Le menu a débuté avec des Huîtres et du Crabe des neiges, préparés avec maestria par le Chef Ben Cormier de l'Origine Cuisine Maritime à Caraquet. Accompagnés d'un verre de NOASKA IMPULSION de Clair dans le Nord-Ouest du Nouveau-Brunswick, ce vin fait de pommes locales de la province a étonné avec son style chardonnay. La suite du repas a été tout aussi impressionnante, avec des Saucisses et Œufs (Esturgeon acadien & Caviar) concoctés par le Chef Alex Haun du

Kingsbrae Garden à St. Andrews. Ce plat complexe et raffiné a été sublimé par un Benjamin Bridge NV de Gaspereau en Nouvelle-Écosse.

Le Chef Thane Mallory du Gulliver's World Cafe à Gagetown a ensuite enchanté les palais avec ses Petits Sacs de Homards, une création gourmande où le homard se mêle à l'ail, au gingembre et aux herbes fraîches de Gagetown, le tout présenté dans une pâte croustillante. Un vin de Tidal Bay du vignoble Mercator a complété l'harmonie gustative avec ce vin rafraîchissant de la Nouvelle-Écosse. Le « Lasagna » revisité par le Chef Jonathan Morrison de Lost & Found Ice Cream et The Craft Canteen à Moncton a offert une interprétation moderne et audacieuse du classique italien, avec une touche de caviar sauvage acadien. Un délicieux Pinot Gris de Mission Hill était à l'honneur pour son accord.



Little Sacks of Lobsters.

Le point d'orgue de la soirée fut sans doute le Pork Belly braisé à la mode Sichuan, préparé par le Chef Ning Hou de MiMiMi à Saint John. Ce plat, riche en saveurs et en textures, a été magnifiquement accompagné d'un Shichi Hon Yari Junmai Sake et d'un Pinot Noir RESERVE de Pelee Island. Le Flank Steak de Wagyu de Birds Hill, une création du Chef Luc Doucet du Black Rabbit à Moncton, a suivi. Mariné au café epoche, La Rouère chocolate Demi glace et servi avec une

purée de panais au miso de Carl. Ce plat a été une véritable révélation avec le fabuleux rouge de Magnetic Hill de Moncton avec son Marquette de style Apassimento. Ce vin a obtenu un très grand honneur en remportant une double médaille d'or pour le titre de meilleur vin de style Appassimento au Canada en 2023! Pour finir en beauté, le Gâteau à l'érable du Nouveau-Brunswick du Chef Jordan Holden de l'Atelier Tony à Moncton a offert une douceur sucrée, parfaitement équilibrée par le Magnetic Hill Maple Swish.



Birds Hill Wagyu Flank Steak

Cette soirée fut un hommage vibrant aux saveurs locales et à l'excellence culinaire du Nouveau-Brunswick, prouvant une fois de plus que la gastronomie est un art qui se vit et se partage. Un événement inoubliable qui restera gravé dans les mémoires des gourmets et des gourmands.

[En Anglais] A Gastronomic World Chain Day Celebration in Saint John

On April 21st, the city of Saint John in New Brunswick was transformed into a true epicenter of gastronomy in celebration of Earth Day and World Chain Day. This exceptional event, organized by the Confrérie de La Chaîne des Rôtisseurs and the Association Mondiale de la Gastronomie, showcased the culinary talents of seven renowned chefs from the region. The wine pairing was suggested by the wine expert and Vice-Chargé de Presse of the Bailliage, Mario Griffin. Author of the blog "Le Tire-bouchon Griffin," he passionately shared his knowledge, presenting the wines for each course to the guests.

The AMICAL held at the prestigious Union Club of Saint John, was an opportunity to celebrate World Chain Day "Local Culinary Delights." Guests savored an exquisite menu that highlighted local products and the unique flavors of New Brunswick.

The menu began with Oysters & Snow Crab, masterfully prepared by Chef Ben Cormier of Origine Cuisine Maritime in Caraquet. Paired with NOASKA IMPULSION from Clair in northwestern New Brunswick, wine made from the province's apples surprised with its chardonnay style. The meal continued to impress with Sausage & Eggs (Acadian Sturgeon & Caviar) crafted by Chef Alex Haun of Kingsbrae Garden in St. Andrews. This complex and refined dish was elevated by a Benjamin Bridge NV (Gaspereau, Nova Scotia).



Sausage & Eggs (Acadian Sturgeon & Caviar)

Chef Thane Mallory of Gulliver's World Cafe in Gagetown then delighted the palate with his Little Sacks of Lobsters, a gourmet creation where lobster is combined with Gagetown garlic, ginger, and fresh herbs, all presented in a crispy pastry. A Tidal Bay wine from Mercator Winery completed the taste harmony with this refreshing Nova Scotia wine. The "Lasagna" revisited by Chef Jonathan Morrison of Lost & Found Ice Cream and The Craft Canteen in Moncton offered a modern and bold interpretation of the Italian classic, with a touch of Acadian Wild Caviar. A delicious Pinot Gris from Mission Hill was the perfect match.

Perhaps the highlight of the evening was the Slow-Cooked Red-Braised Pork Belly, prepared by Chef Ning Hou of MiMiMi in Saint John. This richly flavored and textured dish was beautifully paired with Shichi Hon Yari Junmai Sake and a Pinot Noir Reserve from Pelee Island. The Birds Hill Wagyu Flank Steak, by Chef Luc Doucet of Black Rabbit in Moncton, followed. Marinated in epoche coffee, La Rouère chocolate Demi glacé and served with Carl's miso parsnip puree. This dish was a true revelation with the fabulous red from Moncton's Magnetic Hill with its Apassimento-style Marquette. This wine won a double gold medal for Best Apassimento Wine in Canada 2023!



The Team involved in the kitchen for the World Chain Day Diner.



New Brunswick Maple cake with maple sponge, maple walnut meringue, maple sabayon and a milk chocolate maple glaze

To finish on a sweet note, the New Brunswick Maple Cake by Chef Jordan Holden of Atelier Tony in Moncton offered a sugary delight, perfectly balanced by the Magnetic Hill Maple Swish.

This evening was a vibrant tribute to local flavors and culinary excellence in New Brunswick, proving once again that gastronomy is an art to be lived and shared. An unforgettable event that will remain etched in the memories of food lovers and connoisseurs.

World Chaine Day Célébration Gastronomique

Oysters & Snow Crab

Chef Ben Cormier at Origine Cuisine Maritime,
Caraquet, NB
NOASKA IMPULSION from Clair, NB

Sausage & Eggs (Acadian Sturgeon & Caviar)

poached mousseline sausage/quail egg/black morel
mushrooms/sunchoke pancake/sweet pea beurre
blanc/smoked sturgeon milk foam/asparagus/mustard
& champagne vinaigrette/63C yolk/Emerald caviar
Creation from Chef Alex Haun / Kingsbrae Garden,
St. Andrews, NB.
Benjamin Bridge NV, Gaspereau, NS.

Little Sacks of Lobsters

A creamy mix of lobster with hints of Gagetown garlic,
ginger and fresh herbs encased in crispy pastry
sacks. savoury caramelized Gagetown apple and
Gagetown apple cider dressed micro greens.
Chef Thane Mallory / Gulliver's World Cafe,
Gagetown, NB.
Tidal Bay from Mercator, Wolfville, NS

Birds Hill Wagyu Flank Steak

epoche coffee marinated, tallow poached potato
fondante, braised celeriac, La Rouere chocolate Demi
glacé with Carls miso parsnip puree
Chef Luc Doucet / Black Rabbit, Moncton, NB
*Marquette Terroir Apassimento Style,
Magnetic Hill, Moncton, NB*

New Brunswick Maple cake

maple sponge, maple walnut meringue, maple
sabayon and a milk chocolate maple glaze
Chef Jordan Holden / Atelier Tony, Moncton, NB
Magnetic Hill Maple Swish, Moncton, NB

Bailliage du Manitoba
(Submitted by Cameron Gray, Bailli)

Manitoba Celebrates with Jeune Chefs Competition and Diner Amical

In celebration of World Chaine Day we annually host the Jeunes Chefs Rôtisseur Competition under the supervision of Vice Council Culinaire, Klaus Leiendecker. This event was held with six competitors and dinner attendance of 103 members and guests. The winner of this years' competition was Moon Kyungzoon from Thermea Spa who is mentored by Executive Chef Darnell Banman – Darnell won International Gold in the 2019 Jeunes Chef competition.



Jeunes Chefs Rôtisseur Competition winner Moon Kyungzoon from Thermea Spa. Pictured with Vice Council Culinaire, Klaus Leiendecker and Cameron Gray, Bailli



The six JCR competitors with Vice Council Culinaire, Klaus Leiendecker (far right).



Photos courtesy of Michael Catanese



Gerry and Michelle Hagglund's "preparation for the next day's World Chaîne Day event" includes a little treat in Winnipeg.

Bailliage de Vancouver
(Submitted by Ann Collette, Bailli)

Around the World for World Chaîne Day

In a feast befitting a global event, the members of the Vancouver Bailliage celebrated World Chaîne Day 2024 with a "culinary trip around the world." The Vancouver's World Chaîne Day dinner, held in the iconic revolving Vistas 360 room at the Pinnacle Hotel Harbourfront, saw members explore the unique cuisine of five different nations as the room itself revolved 360° each hour to reveal spectacular views of downtown Vancouver, Coal Harbour and the North Shore mountains.



Each of the five action stations featured the cuisine and culture of a different country. Here, even the Chef is Italian.

Maître Rôtisseur Chef Edmund Yee and his team treated guests to a global tasting tour that featured five action stations, each of which showcased the cuisine of a different nation – France, Italy, Greece, India, and Egypt. In an especially unique turn, each of Chef's Yee team-lead chefs hailed from the nation whose cuisine they both prepared and served, presenting a special opportunity for them to showcase their respective cultures. In addition, each station was adorned with images, statuary, fabric, and pictures from the host country.



Egyptian cuisine was one of the five nations showcased.

Conseiller Gastronomique Jim Connolly selected broad array of fine Old World and New World wines from the Chaîne cellar for the event, which were roundly lauded by members. Two convenient wines stations were set up for the event where members were able to pick their own favourite wines for pairing.



Two lively wine stations provided guests with a selection of fine wines from the Chaîne cellar.



Our French chef served up Duck Cassoulet de Toulouse with Aligot and Oeufs En Meurette.



Maître Rôtisseur Chef Edmund Yee surveys his young Italian chef's preparations.

Another highlight of World Chaîne Day was the Vancouver Bailliages popular and always lively silent auction in support of its scholarships for young chefs and sommeliers. The unique combination of action stations, auction tables and wine stations, together with the revolving room created a truly joyful, festive atmosphere enjoyed by all.

In the true spirit of international togetherness in the appreciation of food and wine, the Vancouver Bailliage was pleased to welcome members of the Vancouver chapter International Wine and Food Society to the event.



A delightful silent auction added another level of fun and engagement to World Chaîne Day in Vancouver.



Savoury polenta topped with shortrib ragout complemented by a radicchio salad was the featured dish from Italy.

**World Chaîne Day
Vistas 360 Room
Pinnacle Hotel Harbourfront**

Reception Canapes

King crab and lobster roll with caviar
brioche toast, avocado crema
Porcini mushroom terrine
Charred leek, cucumber espuma

World Culinary Action Stations

Polenta al ragu di carne

Savoury Ponleta with Shortrib Ragout
Insalata croccante con radicchio
Radicchio, Orange, fennel, Hazelnut

Duck Cassoulet de Toulouse with Aligot

Slow-cooked Casserole with White Beans, Pork,
Sausages, and Duck.

Oeufs En Meurette

Poached Eggs on Red Wine sauce

Koshary

This dish is considered the national dish of Egypt and very popular.

Paste, Vermicelli and Brown Lentils Topped with a Zesty Tomato Sauce, Garlic Vinegar and Garnished with Chickpeas and Crispy Fried Onions

Warak Enab

Delicate Vine Leaves Stuffed with a Flavorful Rice, Herbs and Lamb

A traditional dish in Egyptian cuisine. These stuffed grape leaves are often enjoyed as appetizers or as part of a larger meal, originated in the Turkish kitchen and from there it made it to the Middle Eastern and Egyptian cuisine in the 14th century.

Pani puri / Golgapa

Deep-Fried Breaded Sphere Filled with Potato, Onion, or Chickpea.

Hamachali Siddu

A Classic Steamed Bun with a Savoury Lentil Stuffing

Stuffed Squid with Bulgur

Stuffed with Bulgur, Peppers, Tomato and Herbs, then Grilled and Served with a Lemon Vinaigrette

NTomatokeftedes

Tomato Fritters with Feta and Kefalograviera Cheese

Dessert Table

International Cheese Selection
Pistachio Madelines
Gianduja Chocolate Pate and Sour Cherry
Chili Mole Chia Seed Pudding
Tiramisu al Limone
Cherry Tomato Tarte

Bailliage de Victoria
(Submitted by Gail Gabel, Bailli)

**Victoria Bailliage Celebrates 40th Anniversary
with World Chaine Day Event**

The elegant Marriott Hotel on Victoria's Inner Harbour welcomed 35 Members and guests to celebrate World Chaine Day. The timing was perfect as it coincided with the Bailliage celebrating the 40th anniversary of its founding. Our event also kicked off the Marriott's week of festivities commemorating its 20th year since opening in Victoria.



Members and guest gather at the reception.

Our traditional glass of "Bubbles", this time a Bailly Lapiere Crémant, and the Chef's platters of seafood hors d'oeuvres fueled lively conversation and two new Members were introduced to their Bailliage colleagues. The Hotel's General Manager, Michelle LeSage, is well known to our Bailliage as a host at earlier Chaine events, at Canada's premier resort hotel, also in Victoria. Michelle introduced her guest, David Roberts, now resident in Victoria, following his career with Fairmont in some of the world's most exotic locations.



David Roberts shares a joke with Castro Boateng, Officier Maître Rôtisseur.

The Bailli's special guests were Colin Southcombe and his wife Joanne. Colin was one of the founding members of the Victoria Bailliage. His long career in hospitality, initially as a sommelier, also spanned management of hotels in Canada and overseas. His expert knowledge of wines also brought outstanding selections to the members (including myself) in Victoria's then "high end" wine club.



Colin Southcombe and his wife Joanne.

From the first planning meeting with the Marriott's staff, how keen and interested all were, was really evident and this was followed through right to the end of the event. The service provided was outstanding, especially from a young team that had not worked on a Chaine event before. Executive Chef Neil Antolin, with the hotel since its opening, had cooked for a Chaine event in his earlier career. Those dining at my table definitely "waxed poetic" over the silkiness of his Lobster Bisque with its delicate froth of chive meringue garnish. The Sicilian wine pairing was perfect.





Following the next course of Crispy Firecracker glazed Duck leg Confit, the Bailli's usual between-course cruise among the diners elicited the same comment from many: "Hmmm, if I were home, I would be able to pick this up with, and lick my fingers" Too true, and most did their best with their knife and fork, resigned to leaving delicious little slivers of duck meat escape on the bone, as plates quietly disappeared. Finishing the last of the Rioja Reserva pairing, was somewhat of a tiny compensation.



Not often seen on menus in North America is a reference to Le trou normand (literally, a "Norman hole"). This is a pause between dishes in a multi-course meal during which diners may enjoy a glass of Calvados or Calvados-soaked apple sorbet, Normandy being famous for its apple harvest. It is said that the brandy not only helps make room for the remaining courses, but also aids in digestion. Chef Antolin's take on this "palate cleanser" resulted in a superb mango sorbet and Campari drizzle.



Locally Grown Duo of Lamb.



The theme for the World Chaine Day photo competition this year has a focus on local produce. Most restaurants in Victoria are strong supporters of local farms. The main course featured locally grown lamb, from Parry Bay Farm, and there was no hesitation to use fingers, as Frenched lamb rack chop bones were delicately nibbled. The accompanying vegetables, especially the chanterelle and leek ragout were plentiful, and the various flavours incorporated into the course were very well balanced. From our cellar came an Australian 2009 Peter Lehmann Shiraz, definitely a star wine pairing that garnered many compliments.



Marriott Hotel Food and Beverage Manager Boyan Lesov.

The Caramelized White Chocolate Pot de Crème was beautifully presented, and its richness was nicely addressed by the frizzante of an Italian Moscato d'Asti.

Officier Maître Rôtisseur, Castro Boateng, gave the Accolade to the fifteen Marriott staff who participated in delivering this World Chaine Day event, presenting each with a Chaine Certificate of Appreciation and Chaine badge. Executive Chef, Neil Antolin, and Food and Beverage Manager, Boyan Lesov, also received a gift from the Bailliage as did General Manager Michelle LeSage, and Bailliage Founder, Colin Southcombe.



Marriott Hotel Food and Beverage Manager Boyan Lesov.

World Chaine Day Marriott Hotel

Reception

Chef Selected Amuse Bouche

Bailly Lapierre - Cremant De Bourgogne Reserve Brut

Soup

Lobster Bisque

Butter poached lobster, chive meringue,
lobster essence

*Ansonica, Catarratto, Grillo – Donnafugata Anthilia,
2021, Sicilia Doc, Italy*

Appetizer

Crispy Duck Leg Confit

Firecracker glazed, parsnip purée, mandarin emulsion
Rioja Reserva – Beronia, 2018, Spain

Trou Normand

Mango Sorbet

Lychee + Campari drizzle

Entrée

Locally Grown Duo of Lamb

Rosemary, honey + chevre crusted rack of lamb,
roasted shallot + port demi, lamb shank croquette,
grilled asparagus, chanterelle + creamed leek ragout
Shiraz – Peter Lehmann, 2009, Australia

Dessert

Caramelized White Chocolate Pot de Crème

Toasted marshmallow, candied pecan dust
Moscato d'Asti – Ruffino, 2022, Italy

Coffee + Tea