

GASTRONOME

2017 v1



Philanthropy
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National/Regional
NEWS • EVENTS



Bailliages
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Mondiale
TASTINGS &
EDUCATION

Confrérie de la Chaîne des Rôtisseurs®

Société Mondiale du Vin U.S.A. National Meeting

and

Chaîne Young Sommeliers Competition Finals
Portland, Oregon May 18-20, 2017

Meet Oregon's finest wine producers, taste their best wines, and salute the best young sommeliers in the nation. Exceptional wine education led by Master Sommeliers, Masters of Wine, and prominent vintners are available to all attendees. Mondiale members can attend the finals of the Chaîne Young Sommeliers Competition! Register today!

Charles Bennett, Grand Echanson Des Etats-Unis



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100 Officers and Baillages

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2017

MARCH

24-26

MIDWEST REGIONAL ASSEMBLAGE

Pittsburgh, Pennsylvania

Contact: Bailiff Provincial Renee Wilimeth at (317) 727-5487 or
wilimethuenee@gmail.com

APRIL

7-9

SOUTH CENTRAL REGIONAL ASSEMBLAGE

Myrtle Beach, South Carolina

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7-9

FAR WEST REGIONAL ASSEMBLAGE

Palm Springs, California

Contact: Bailiff Provincial Bryan Stinat at (951) 235-9400 or bstinat@earthlink.net

MAY

4-7

NATIONAL CULINARY WEEKEND AND YOUNG
CHEFS RÔTISEURS COMPETITION

Washington, D.C.

Contact: National Office at (973) 360-9200 or www.chaineus.org

18-21

NATIONAL SOCIÉTÉ MONDIALE DU VIN MEETING
AND YOUNG SOMMELIERS COMPETITION

Portland, Oregon

Contact: National Office at (973) 360-9200 or www.chaineus.org

JUNE

9-11

NORTHEAST REGIONAL ASSEMBLAGE

Rhode Island

Contact: Rhode Island Bailiff Paul Damiano at (401) 640-6800 or
il.chaine@yahoo.com

JULY

15-22

CHAÎNE SEADREAM MEDITERRANEAN YACHT CLUB CRUISE

Venice to Dubrovnik

Contact: Mariela Praythier at (800) 338-4962 (ext. 8362) or
www.vacationstogo.com/Chaîne2017Cruise

SEPTEMBER

22-24

HAWAII/PACIFIC ISLANDS REGIONAL ASSEMBLAGE

Oahu, Hawaii

Contact: Honolulu Bailiff Kimi Matar at (808) 728-6002 or
kimi@honolulusocialdiary.com

OCTOBER

12-15

U.S. GRAND CHAPITRE

Chicago, Illinois

Contact: National Office at (973) 360-9200 or www.chaineus.org

Letter from the Editor-in-Chief

Besides catching up with our bailliages and their inspired dinners and Mondiale events, we chronicle in this issue the sensational Las Vegas Grand Chapitre as well as two extraordinary regional assemblages, covered by Pacific Northwest Chargée de Presse Provinciale Robin Du Brin and Hawaii/Pacific Islands Chargée de Presse Provinciale Judith Kellogg. Also of note is a story on L'Académie de Gastronomie Brillat-Savarin's San Antonio "Gourmet Getaway" by Newport Beach Vice Chargée de Presse Sheryle Ulyate.

We also feature seven philanthropy stories as the U.S. Chaîne continues its outreach programs through the generosity of local bailliages.

In light of the recent election, we thought it would be fun to run a feature on the White House. Buffalo Vice Echanson Sharon Osgood's "Dining and Diplomacy" details the styles of White House state dinners in past centuries. You will find it a revealing romp through history as seen through the lens of a wineglass.

On page 30, we spotlight the current chair of the American Academy of Chefs, Buffalo Chef Rôtisseur Mark Wright, CEC, whom I had the pleasure of interviewing. Also in this issue is Salt Lake City Dame de la Chaîne Micaela Cho's account of the Chaîne-sanctioned *SeaDream* /cruise from Athens to Rome in July 2016.

If you think you know how to wear black tie—what size tie is right for you or what lapel shape suits your face and frame—think again! Read "Black-Tie Traditions, Faux Pas, and Who Cares?" by yours truly.

It is always my honor and pleasure to bring you our national magazine with deep gratitude to our local and regional chargés de presse and hard-working baillis. We bid an affectionate adieu and thank-you to Southwest Chargé de Presse Provinciale Jim Ray, wishing him well in his retirement, and we welcome newly appointed Southwest Chargée de Presse Provinciale Kathy Shay to our team.

Marie

Marie Addario

Vice Chargée de Presse National

Editor-in-Chief, *Gastronome* and *Gastronome Extra!*



Letters to the Editor-in-Chief may be sent to presse@chaineus.org OR c/o the Chaîne House at Fairleigh Dickinson University, 285 Madison Avenue, Madison, NJ 07940.

CHAÎNE STARS of EXCELLENCE**GOLD**

TED BALESTRERI, Conseiller des Professionnels
National Honoraire

BERTRAND DE BOUTRAY, Pacific Northwest Bailli Provincial

SILVER

SHAINA GRAHAM, Las Vegas Dame de la Chaîne

SCOTT LIMSTROM, Anchorage Bailli

MAURICE NICHOLSON, Kauai/Oahu Bailli Honoraire

BRONZE

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de Presse

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WAYNE FORMAN, New Orleans Vice Echanson

PATRICK GAITO, Cincinnati Chevalier

DARREL GARDNER, Anchorage Vice Chancelier-Argentier

MICHAEL GRIFFINGER, La Grande Cave du New
Jersey Chevalier

NIELS HAUN, Philadelphia Chevalier

ELLIOT KATZ, San Francisco Bailli

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TERRY PHILLIPS-SEITZ, Baltimore Vice Chancelier-Argentier

M. ANN SANFORD, Toledo Bailli

CURTIS URLING, Anchorage Vice Conseiller Gastronomique

DANIEL VASSE, San Juan Officier Maître Rôtisseur

MELISANDE WOLFF, Palm Beach Bailli

MONDIALE MEDALS of HONOR**SILVER**

DENNIS SHAY, Austin Bailli

BRONZE

S. JASON KATZ, Boston Professionnel du Vin

MARK LEWONOWSKI, Washington, D.C. Chevalier

RANSON WEBSTER, Far West Chambellan Provincial/Reno Bailli

RICHARD WILSON, Far West Echanson Provincial

BRILLAT-SAVARIN MEDALS**ACADÉMICIAN MEDAL**

FERNANDO SALAZAR, San Antonio Bailli Honoraire

**CONGRATULATIONS TO
OUR NEWEST REGIONAL
OFFICERS AND BAILLIS**

MICHAEL BABCOCK, Mid-Hudson at the Culinary Institute of
America Bailli

ROBERT CAWLEY, Central Alabama Bailli

ERIC COOPERMAN, The Cliffs Bailli

JOHN CRISAFULLI, San Diego Bailli

THOMAS FINCK, Treasure Coast Bailli

VIKRAM GARG, Hawaii/Pacific Islands Conseiller
Culinaire Provincial

CHARLES MARSHALL, Far West Conseiller Gastronomique
Provincial

JOHN O'CONNELL, Lehigh Valley Bailli

KATHY SHAY, Southwest Chargée de Presse Provincial

CHRIS TRAGAKIS, Charleston Bailli

JEAN-YVES VENDEVILLE, Savannah Bailli

State of the Chaîne

2016 was an extraordinary year for the Chaîne, with continued growth and the addition of new initiatives to benefit members.

- : Our Chefs Visitation Program has launched.
- : Our Winery Partnering Program has launched.
- : We have four approved travel programs in 2017.
- : Our second annual Culinary Weekend is just around the corner.
- : Our annual Mondiale Weekend will occur soon after.
- : We have a Brillat-Savarin riverboat cruise planned.
- : Many of our Regional Assemblages have been planned and are available for your participation.
- : Our Grand Chapitre in Chicago this October is being planned.
- : Our terrific baillis have wonderful events planned for your enjoyment throughout the year.



You are sharing the Chaîne with your friends and family, and it shows! Our membership is growing with new members who bring excitement and energy to our bailliages, which motivates our officers to continue the hard work that they do. So continue to "Share the Chaîne" with your friends and family, and if they live out of town, put them in touch with the baillis in their communities.

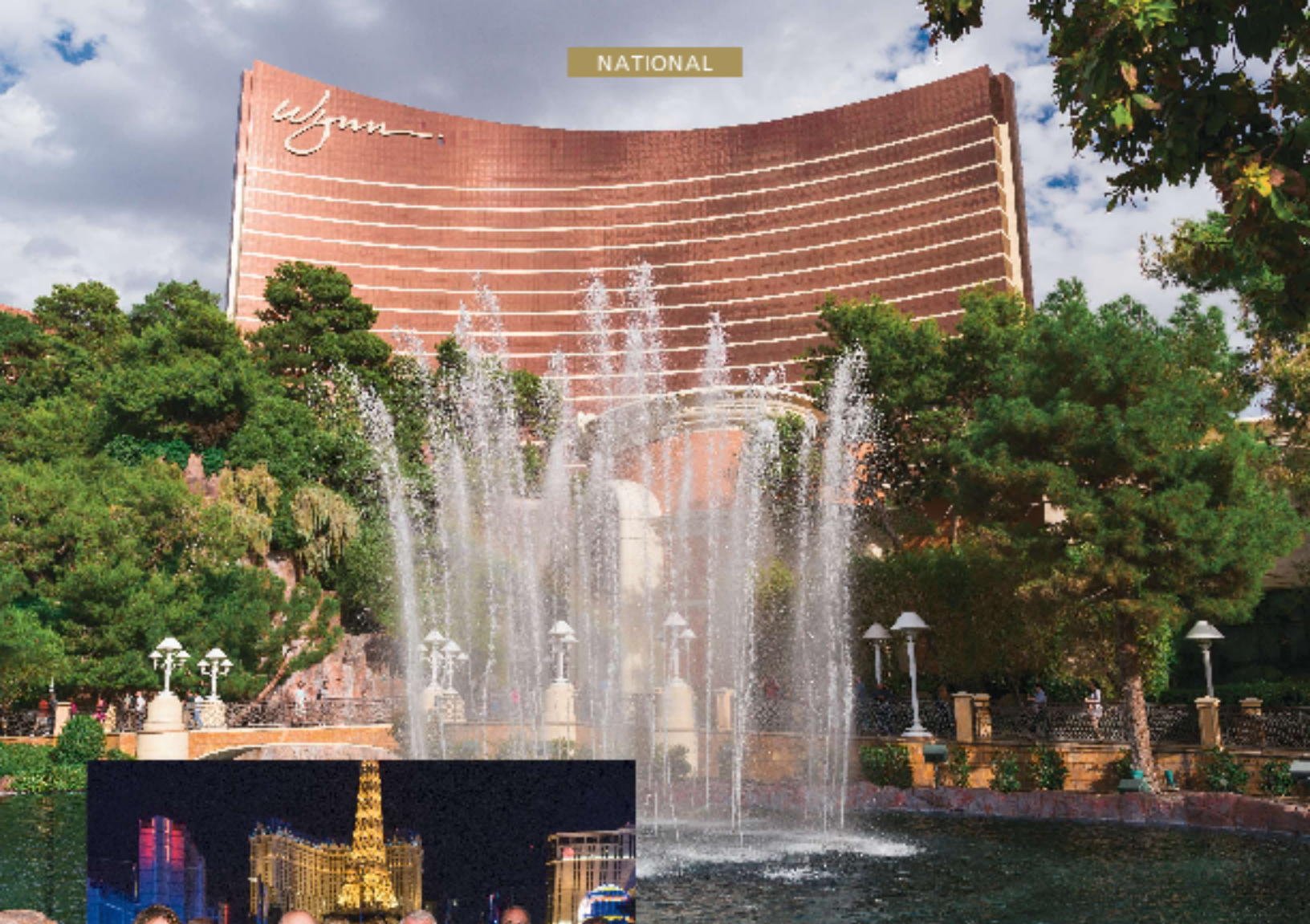
Our revamped and up-to-date website (www.chaineus.org) will be going live at about the time you receive this issue of *Gastronome*. Check it frequently for updates and information, and when planning travel, find the many diverse opportunities available to you, including the amazing Grand Chapitres of other nations. Link to their registration materials and take advantage of the many benefits of your U.S. Chaîne membership.

We look forward to seeing you in Maryland at our Culinary Weekend, in Portland for our National Mondiale Weekend, and at many other Chainesational events.

Vive la Chaîne!

A handwritten signature in blue ink, appearing to read "H. Small".

Harold S. Small
Bailli Délégué National

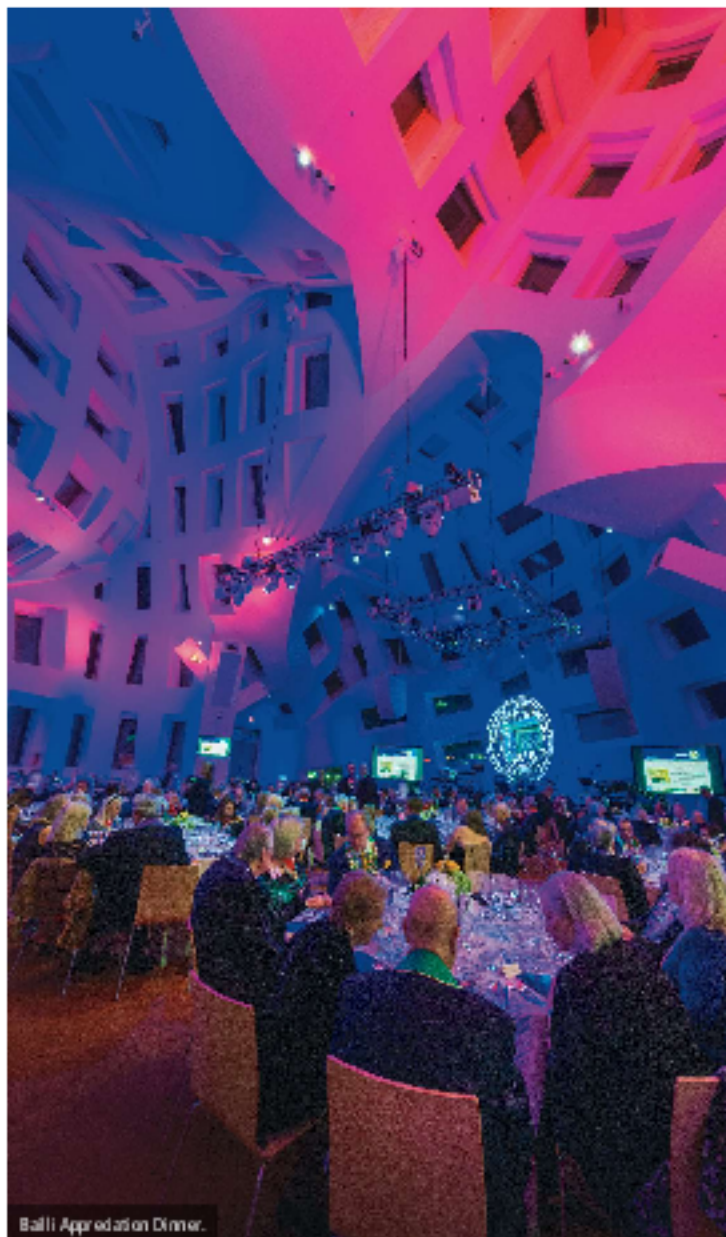


Viva Las Vegas *Grand Chapitre 2016*

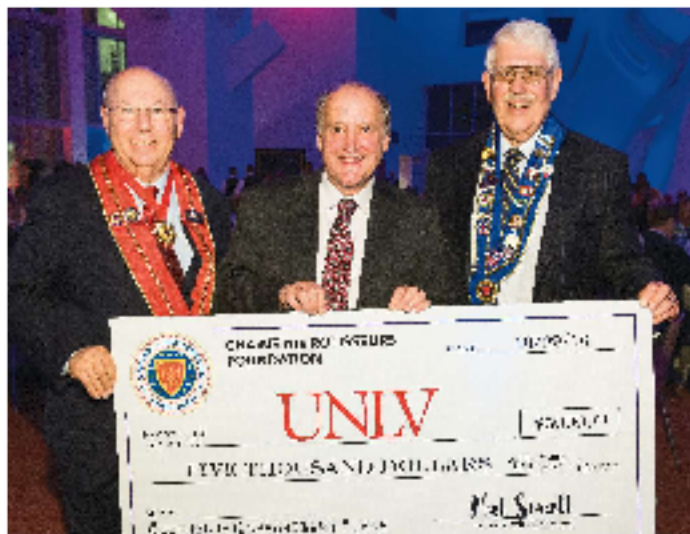
BY MARIE ADDARIO, *Vice-Chargée Presse Nationale*

THE EXECUTIVE CHEF of comedy, Don Rickles, said that Las Vegas is the "boiling pot of entertainment." Over the years, Vegas has also become a hot plate of gastronomy, making it a sensational setting for the U.S. Chaîne's Grand Chapitre in October 2016. The extravagant weekend was orchestrated by Bailli Délégué National Harold Small, Conseiller Gastronomique National Ira Falk, and Vice Conseiller Gastronomique National Michael Severino. This dynamic team produced a culinary extravaganza that bubbled with Las Vegas-style glitz and taste.

Bellagio Executive Director of Catering and Banquets Harvey Stern chose four world-class venue options for Wednesday and Thursday's dine-arounds. Each focused on one of Plato's classic elements: earth, wind, fire, and air. Five-course degustation menus at Harvest by Roy Ellamar, Prime Steakhouse, Michael Mina, and Picasso were paired with wines and crafted beverages selected by a team of Master Sommeliers from Southern Glazer's Wine & Spirits of Nevada.



Balli Appreciation Dinner.



Balli D'Alagni National Harold Small, UNIV Marsh College of Food Administration Dean Stowe Shoemaker and Foundation Chair John Burson.



Balli D'Alagni National Harold Small.



Balli's provincial with Balli D'Alagni National Harold Small (second from right): Midwest Renee Wilmet, Far West Bryan Stratt, Pacific Northwest Bertrand deBoutray, Northeast Gabor Huszar, South Central William Hersh, Caribbean/Atlantic Islands Ronald Overend and Hawaii/Pacific Islands Bruce Liebert.



Southern Glazer's Wine & Spirits presentation.



Colleen Merrill, Vice Echanton des Jeunes Sommeliers, Société Mondiale du Vin David Merrill and Salt Lake City Vice Chargé de Presse Martin Perham.

Thursday's daytime activities included a special tasting and lunch at Southern Glazer's Wine & Spirits of Nevada, organized by SW&S Senior Managing Director/Las Vegas Bailli Larry Ruvo. Executive Chef Benoit Cornet led the culinary charge, while Certified Cicerone/Las Vegas Professionnel du Vin Sam Merritt, along with Master Sommeliers Ira Harmon, Luis de Santos, and Las Vegas Professionnel du Vin Joe Phillips, entertained and educated the group on crafted beers, sensational sakes, and a wide array of wines.

In the early evening, 250 Chaîne members, inductees, and friends gathered for a lively welcome reception at the Bellagio's plush nightclub, Hyde, where the large balconies provided unrestricted views of the hotel's renowned "dancing fountains." Chef Stern's culinary team passed delicious hors d'oeuvres heightened by a rosé champagne.

Friday's schedule included the Foundation Board, Mondiale/Young Sommeliers, and *Gastronomie* meetings as well as a very special event at the University of Nevada's William F. Harrah College of Hotel

Administration. UNLV Dean of Hotel Administration Stowe Shoemaker and Executive Chef Mark Sandoval recognized the Foundation Friends with a luncheon and tour of the facilities.

Other Friday happenings included the rare opportunity to visit the Mob Museum, followed by lunch with former three-term mayor, mob defense attorney, and noted Las Vegas historian Oscar Goodman. Attendees could also "shake the earth" while operating bulldozers and excavators or drive one of Richard Petty's NASCAR racing cars at 140 mph on the Las Vegas Motor Speedway. Another option was a back-of-house tour of the Wynn Las Vegas—the host hotel—during which the management team detailed the complexities involved in making this luxury property operate smoothly.

Vice Conseiller Gastronomique National Severino orchestrated and served as master of ceremonies at the Bailli Appreciation Dinner at the Cleveland Clinic Lou Ruvo Center for Brain Health. This event on Friday evening celebrated the accomplishments of the nearly fifty



Bailli DMOGAI National Harold Small, San Diego Officer Susan Small, Chevalier Doug Cohen, Dame Carol Cohen, Honolulu Bailli Kimi Mazar and Honolulu Vice Chancellor Argemir Hon. Ash Mazar.



Vice Conseiller Gastronomique National Michael Swarino.



CMA Chambellan Provincial/Ponce Bailli Jorge Torres, Ponce Vice Charge de Missions Silvia Aquila, Dame Gretchen Rodriguez, Chevalier Alex Cruz, Dame Nancy Escobar Gomez and Maître Rôtisseur Elkozer Peres.



Conseiller Gastronomique National Ira Falk.



Inductees, deans and honorees at Wynn Las Vegas.



Balli and national officers at Balli Appreciation Dinner.



RFP @mtrns.



Wynn Las Vegas
October 28, 2016

BAY SCALLOP CEVICHE
Currito Vegetable, Mikro Aulaha, Wonton Shell
Dr. Loosen Dry Riesling Red Slate 2013

BUTTER-POACHED KING CRAB LEG
Shaved Fennel-Apple Salad
CELERY ROOT SOUP
Smoked Salmon Ailumette, Olive Crema
Thierry et Pascale Matrot Bourgogne
Chardonnay 2012

ROASTED QUAIL EN CRÉPINETTE
Foie Gras Pate, Parsnip Purée, Braised Endives, Apple Calvados Jus
Bernardus Picon Vineyard Pinot Noir
Santa Lucia Highlands 2011

ROASTED LAMB SADDLE EN CRÉPINETTE
Braised Lamb Agnolotti, Braccali de Cicco, Artichokes à la Grecque, Confit Campari Tomato, Pommes Moutarde
Kapsorudy Cabernet Sauvignon
State Lane Vineyard 2011

CHOCOLATE GLOBE DESSERT
Blandy's 15-Year-Old Malmsey Madeira



Chef recognition at Balli Appreciation Dinner.



Vice Conseiller Gastronomique National Michael Severino, Denise Severino, Chevalier Robin Leach, San Diego Officer Commandeur Melissa Seifer-Falk, Conseiller Gastronomique National Ira Falk, Vice-Chargée de Presse National Marie Addario and Officer Commandeur/la Jolla Baili Dominick Addario.



PNW Baili Provincial Bertrand de Boulay and Grand Echanton National Charles Bennett.



National and regional officers with Executive Director Hon. Clyde Braunstein (center).

baillis in attendance. Chefs Sandoval and Cornet were joined by fellow renowned Chefs Terence Fong, Gustav Mauler, and Luciano Pellegrino in creating a spectacular meal, with wines paired by three Master Sommeliers and two Advanced Sommeliers.

The room began to rock as Neil Diamond and Elvis Presley impersonators brought everyone to their feet. Bon vivant, award-winning journalist, and TV personality Robin Leach (also a founder of the Food Network) was recognized for his accomplishments and service to the culinary arts by Baili Délégué National Small, who then inducted him into the Châte.

Under the auspices of Foundation Chair John Burson, a live auction with an equally lively auctioneer (Far West Baili Provincial Bryan Stírat) raised more than \$65,000 to benefit the Châte Foundation; it was the highest amount raised to date. A check for \$5,000 for culinary

scholarships was presented to Dean Shoemaker, and an additional \$5,000 was given to the local food bank.

Saturday morning's Baili Meeting was followed by a National Council luncheon and 100% Club honors. The afternoon's Board of Directors and National Council meetings lasted well into the early evening. Those who weren't attending meetings could try their luck at cards, roulette, or craps; tour Wayne Newton's private estate; or imbibe and nibble at an exclusive fashion experience at Neiman Marcus, arranged by San Diego Officer Commandeur Melissa Seifer-Falk.

Saturday evening began with a formal induction ceremony in which more than thirty new members joined the Châte and ten others were elevated and/or received special recognition by Baili Délégué National Small.

As for the gala dinner venue—well, no room could top the Wynn's



Honolulu Vice Chancellor-Angelita Hon. Ash Matar, Honolulu Baili Kimi Matar, NE Chargée de Presse/Provincial/ Buffalo Baili Helen Cappuccino and New York Vice Counselor/Culinaire Andrew Cappuccino.



Gala at Wynn Las Vegas.



Chaine National Office Administration: Administrative Director Linda Muldoon, Executive Director Hon. Clyde Braunstein, Michele Braunstein, Administrative Assistant Sue Ellen Mikowski, Barbara Dunn and Executive Director Kevin Dunn

INDUCTIONS, ELEVATIONS, AND HONORS

opulent Latour Ballroom. This magnificent black-tie event was themed to recognize the 100th birthday of Frank Sinatra—who many believe had a greater impact than any other entertainer on Las Vegas. The Wynn culinary team presented a six-course dinner, paired with stellar wines from SW&S.

The highlight of the evening was a tribute to outgoing Executive Director Clyde Braunstein for his twenty-three years of tireless, dedicated service. The Chaîne created the Clyde Braunstein Scholarship Endowment Fund, and Far West Bailli Provincial Stirrat once again took the microphone to help fund the endowment, which raised more than \$45,000.

Following the sumptuous dessert (pictured opposite, top left), Sinatra-styled entertainer Michael Monge struck the perfect chord to crescendo the weekend.

With another successful notch on the star-spangled belt of U.S. Chaîne Chapitres, plans are already underway for the 2017 celebration. Hang on to your hats—the Windy City of Chicago (that wonderful town) will blow us away. 🍷

Carole Brooks
John H. Burson
Birgitta Buxrud
Ulf Buxrud
Nancy Escobar Cortes
Harold Cottrell
Rufus Cressend
Diane Goodhue
Shaina Graham
Nancy Justice
Owen W. Justice
Sandra Kraft
Marilyn LaRocque
Debbie Long
Phillip Long
Robert W. Phillips
Michael A. Procino
Ann Sanford
Kathy Sargeant
Melissa Seifer-Falk
Derek Uehara
Janace Wade
Roger Weatherburn-Baker
Linda Woo

Commandeur
Conseil Magistral
Officier
Officier
Dame de la Chaîne
Chevalier
Commandeur
Dame de la Chaîne
Silver Star of Excellence
Dame de la Chaîne
Chevalier
Commandeur
Bronze Star of Excellence
Bailli
Vice Echanson
FW Conseiller Culinaire Provincial
Bailli
Bronze Star of Excellence
Dame de la Chaîne
Officier Commandeur
Chevalier
Dame de la Chaîne
Bailli
Commandeur

Kauai/Oahu
Toledo
Sweden
Sweden
Ponce
Central Alabama
New Orleans
Monterey Peninsula
Las Vegas
Las Vegas
Las Vegas
Colonial New England
Las Vegas
Lake Shore
Lake Shore
Los Angeles
Triangle
Toledo
Las Vegas
San Diego
Las Vegas
San Antonio
Naples
Garden State



UNLV team with Chaîne officers at Foundation luncheon.



Chancelier Délégué, Académie de Gastronomie Brillat-Savarin/Grand Commandeur Georges Muller, San Antonio Baili Vivian Ray, San Antonio Baili Hon. Fernando Salazar and SW Baili Provincial Bill Salomon.



Newport Beach Vice-Chargee de Presse Sheryle Ulyate and San Antonio Baili Hon. Fernando Salazar.



- 
- NAO Latin Gastro Bar**
September 17, 2016
 - SHRIMP CEVICHE**
Tabal Reserva Sauvignon Blanc 2013
 - SEARED SCALLOPS VATAPA**
Black-Eyed Pea Fritters
Recuerdo Torrontés Valle de Famatina 2012
 - ROASTED QUAIL**
Creamy Adobo Rice
La postolle Casa Grand
Selección Carménère 2012
 - GRILLED DRY-AGED RIB EYE**
Grilled Mushrooms, Marble of Potatoes, Malbec Reduction
Luigi Bosca Malbec 2013
Concha y Toro Don Melchor Cabernet Sauvignon 2001
 - BANANA CARPACCIO**
Mascarpone Cream, Chocolate Sauce, Banana Tufo
Susana Balbo Late Harvest Torrontés 2012

L'Académie de Gastronomie Brillat-Savarin San Antonio Gourmet Getaway

BY SHERYLE ULYATE, Newport Beach Vice-Chargee de Presse

TEXAS HOSPITALITY EXCEEDED expectations as members of L'Académie de Gastronomie Brillat-Savarin joined Académie Chancelier Délégué/Grand Commandeur Georges Muller on a "Gourmet Getaway" in San Antonio from September 15-17. Chancelier Délégué/Grand Commandeur Muller arranged for the group to stay at the Wyndham San Antonio Riverwalk hotel, which has a dock for river taxis and barges. Popular Riverwalk eatery Boudro's Texas Bistro offers nightly dinner cruises, and on Friday evening, participants enjoyed the experience of dining, socializing, and sightseeing from the restaurant's barge. Two of Boudro's owners—San Antonio Maître de Table Restaurateur Honoraire Andreas Esparza and Southwest Conseiller Culinaire Provincial Honoraire Randy Mathews—have been members of the Chaîne.

On Saturday, the group lunched at the Fig Tree Restaurant, situated in the Dashiell House, which was built in 1850. After attendees were welcomed by General Manager/San Antonio Maître de Table Restaurateur Moe Lazri, they savored an elegant French lunch prepared by Executive Chef Laurent Rea. The meal featured locally sourced items and was paired with Texas wines. Tours of the Alamo, the Briscoe Western Art Museum, and the Alamo Brewery were among the choices for the afternoon's activities.

Dinner on Saturday was at Mixtli, San Antonio's hottest dining spot.





Chevalier Rudy Rowak, Pam Albedo, Linda Miller, Bonita Offler, Mary Lou Ferrari and Mixtl Co-Owner/Chef Rico Torres.



Those in the group who have been fortunate to have dined at iconic establishments such as the French Laundry and elBulli can now count Mixtli among those hallowed dining experiences. Housed in a railroad boxcar, Mixtli has only one seating at a single long table each evening. This unique venue, created by Co-Owners/Chefs Rico Torres and Diego Galicia, deserves all the attention it is garnering. Académie members were treated to eleven contemporary courses paired with crafted beverages or wine. Chef Torres explained that Mixtli offers the avant-garde combination of old pre-Hispanic techniques and ingredients with state-of-the-art preparations and presentations. The menu changes monthly and features historic foods, grains, and seasonings of Mexico's various regions. Tips from patrons are donated to local charities and also help support local farmers.

At the grand-fine dinner on Sunday evening, Académie members joined the San Antonio Bailliage at the Culinary Institute of America's NAO Latin Gastro Bar for a terrific Latin-inspired, student-prepared meal. During the event, Chancellor Délégué/Grand Commandeur Muller presented the prestigious Académicien Award to CIA Managing Director/San Antonio Bailli Honoraire Fernando Salazar. This highly selective honor is reserved for Châtie members who educate, write, or advance science in the culinary arts.

Chancellor Délégué/Grand Commandeur Muller, in collaboration with Southwest Bailli Provincial Bill Salomon, San Antonio Bailli Vivian Ray, and San Antonio Bailli Honoraire Salazar, created a fabulous "Gourmet Getaway." Académie members thoroughly enjoyed Texas cuisine and wines in a spirit of warm, exuberant camaraderie. 🍷



Sous Chef Xavier Arvalo, Chancellor Délégué, Académie de Gastronomie Brillant Savarin/Grand Commandeur Georges Muller, Executive Chef Laurent Brea and Pastry Chef Daniel Coronado, Fig Tree Restaurant.



NAO Latin Gastro Bar culinary staff.

PACIFIC NORTHWEST REGIONAL ASSEMBLAGE



Santa Barbara Ojai Bailli Ron Storch, Bailli Délégué National Harold Small, San Diego Officer Susan Small, Dame Deirdra Storch, Chevalier Douglas Rowe and Chargée de Presse Provinciale Robin Du Brin.



Marx Bros. Cafe
September 10, 2016

SEARED HALIBUT CHEEKS
*Chinese Black Bean-Ginger Sauce
Blanc, Wakame, Ikura*
J.J. Patis Grouper Herring & cod
Reserve Gouster Vol 1/2012

MACADEMIA-CRUSTED HALIBUT
*Cashew Curry, Mango Chutney,
Chinese Eggplant, Forbidden Rice*
Schlow Gobi & daung Rice Steinsmetz
Reserve Gouster Vol 1/2016

TEA-SMOKED DUCK
Buckwheat-Soba Salad
Tartito Pinot Noir Russian River Valley 2009

ROASTED RACK OF LAMB
*Marlat Demi-Glace, Mint
Balsamic, Creamy Potatoes*
Makilla Estate Vineyard Syrah
Santa Rita Hills 2012

WARM BERRY CRISP
Birch Syrup-Butter Pecan Ice Cream
Smith Woodhouse Modleria Vintage Port 1996



Owners/Anchorage Maître de Table Restaurateur Van Hale and Chef Dean Spooner.

A Weekend to Remember

BY ROBIN DU BRIN, *Pacific Northwest Chargée de Presse Provinciale*

THE PACIFIC NORTHWEST Regional Assemblage, held in Anchorage from September 8-11, was an enormous success! The festivities kicked off with a delicious dinner at the Crow's Nest restaurant in the Hotel Captain Cook. From its vantage point at the top of Anchorage's tallest building, the Crow's Nest offers magnificent views of the city and surrounding mountains.

Walter J. Hickel—who twice served as governor of Alaska and was formerly U.S. Secretary of the Interior—invested in Anchorage's future by erecting the first tower of the Hotel Captain Cook after the great earthquake of 1964. His son, Anchorage Maître Hôte/ier Walter Hickel, Jr., currently manages the family's properties.

Vice President of Operations/Anchorage Vice Chargée de Missions Raquel Edelen could not have been a more gracious hotel or bailliage host. She adeptly attended to all of the details essential to orchestrating an elegant meal with impeccable service. Diners lingered over dessert, content to watch the sunset over the city and Alaska Range.

On Friday, some attendees joined Bailli Délégué National Harold Small and his wife, San Diego Officer Susan Small, for a once-in-a-lifetime excursion planned by Anchorage Bailli Scott Limstrom, his wife, Karen, and Vice Chargée de Presse John Trautner. The group took an incredible helicopter ride into the Alyeska Mountains, complete with a glacier landing! Imagine flying through the clouds while glimpsing the surrounding mountains and then landing gently on a glacier to have a brief walk around, take pictures, and toast with the pure glacial waters. What a treat! Everyone met atop the mountain for lunch, some reaching the summit on foot while others took the Mount Alyeska ski resort's tram. The view over the majestic landscape, as the sun popped out and the clouds parted, was breathtaking. But the magical



Chevalier Douglas Rowe and Chargée de Presse Provinciale Robin Du Brin.



Chaine officers.



Conseiller Gastronomique Provincial Walter Renner, Anchorage Bailli Scott Limstrom, Anchorage Vice Chargé de Presse John Trautner, Bailli Provincial Bertrand de Boutray and Bailli Délégué National Harold Small.



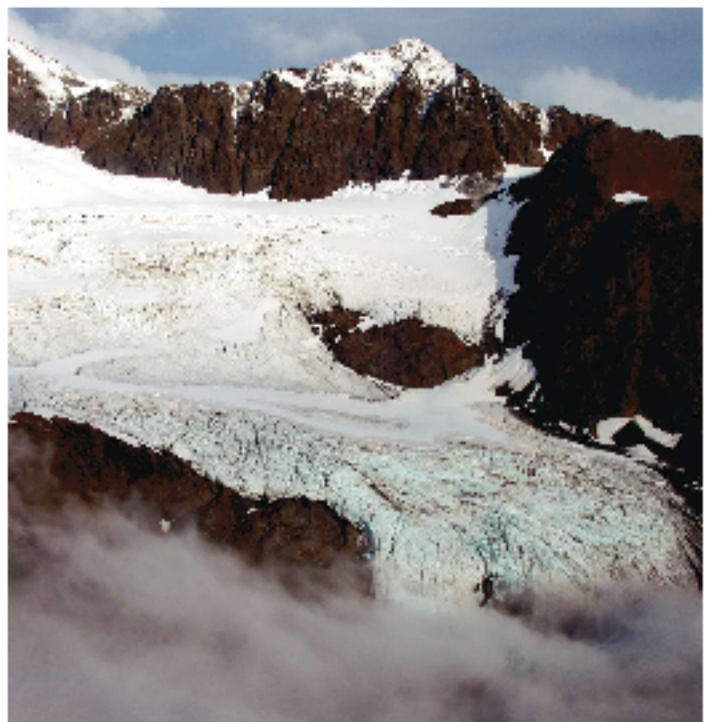
Anchorage Bailli Scott Limstrom, Karin Limstrom, San Diego Chapter Susan Small, Bailli Délégué National Harold Small, Dame Brooke de Boutray and Bailli Provincial Bertrand de Boutray.

experience wasn't over yet: the group drove further east along the beautiful Turnagain Arm to the end, where they encountered a wildlife refuge with grizzlies, reindeer, and other amazing creatures.

At the Marx Bros. Café that evening, Owner/Anchorage Maître de Table Restaurateur Van Hale greeted confrères with champagne. Many who were attending the assemblée also came to this event.

After the regional meeting on Saturday, attendees enjoyed a convivial lunch, mostly saving their appetites for that evening's formal dinner at the Crow's Nest. Prior to the feast, Bailli Délégué National Small, Bailli Provincial Bertrand de Boutray, and Bailli Limstrom officiated at the induction ceremony for the Anchorage Bailliage. The ceremony concluded with Bailli Provincial de Boutray receiving a Gold Star of Excellence and Bailli Limstrom receiving a Silver Star of Excellence.

The evening also had a fund-raising aspect, and attendees could not imagine anything more enjoyable than raising several thousand dollars for the Chaine Foundation while indulging in a superb dinner crafted by Chef de Cuisine Reuben Gerber and paired with outstanding wines chosen by Maître Sommelier Tom Laret. The sky turned from gold to a spectacular red, signaling that the wonderful weekend was coming to an end. Vive la Chaine! 🍷



HAWAII/PACIFIC ISLANDS REGIONAL ASSEMBLAGE



Chair and Mandate officers and inductees.



Honolulu Vice Consul General Gastronomique Vikram Garg and Honolulu Baili Kimi Masar.



Kauai/Dahu Baili Hon. Mark Monoscalco, Chancellor National Heinz Hofmann and Kauai/Dahu Vice Consul General Gastronomique Hon. Mirella Monoscalco.



Leis Family Class Act
Maui Culinary Academy
September 22, 2016

AHÉ CARPACCIO
Olive Ancho, Roasted Garlic-Truffle
Aioli, Brinche Toast, Sea Salt
Ulupalakua Vineyards Rosé 2015

BUTTERNUT SQUASH SOUP
Brown Butter Crème Fraîche
Ulupalakua Vineyards Viognier 2014

GRILLED ZUCCHINI ROLLADE
Prosciutto, Goat Cheese, Eggplant Confit,
Fennel-Carrot Salad, Gorgonzola Sauce
Ulupalakua Vineyards Malbec 2014

YUKON GOLD POTATO GNOCCHI
Alli Ma'ono m'ia à la gnoise, Parmigiana Pasta
AND

PINE NUT-CRUSTED MAHEHAHE
Tomato-Caper-Basil Butter
Ulupalakua Vineyards Grenache 2014

BAROLO-BRAISED SHORT RIBS
Mosses di'ei, Creamy Polenta
AND

DECONSTRUCTED LAMB SHANK RAVIOLI
Maytag Blue Cream Cheese, Tomato Coulis
Ulupalakua Vineyards Syrah Vintage
Comparison 2012 and 2013

**HAZELNUT DACQUOISE, CHOCOLATE
SEMIFREDDO, TIRAMISU CRÊME LUX**

Magical Maui

BY JUDITH KELLOGG, *Hawaii/Pacific Islands Chargée de Presse Provinciale*

THE HAWAII/PACIFIC ISLANDS Regional Assemblage moved to Maui for 2016. Self-styled "chick in charge," Maui Baili Adele Rugg organized the fun-filled, late-September weekend in paradise at the Sheraton Maui Resort & Spa. With a plumeria flower always in her hair and her unflinching upbeat cheer, Baili Rugg exemplifies the aloha spirit. The group was also pleased that Chancellor National Heinz Hofmann could join the celebration. With his huge smile and generous spirit, he nicely balanced his appreciation for the laid-back island ambiance with his expertise in all things *Chaine*.

Chambellan Provincial/Maui Baili Honoraire Chris Speere provided an exquisite start to the weekend with a luncheon honoring Maui's founding baili, Pardee Erdman. Held at the Leis Family Class Act restaurant at the Maui Culinary Academy, the luncheon was attended by many Maui bailis who succeeded Baili Honoraire Erdman. Chambellan Provincial/Baili Honoraire Speere reminded confrères that these occasions are not only celebrations of the present but also

acknowledgements that the *Chaine's* success depends on the foundations built by the organization's talented predecessors.

The event also highlighted the promise of the future as represented by the enthusiastic student-chefs working under MCA Chef-Instructor/Maui Chef Rôtisseur Tom Lelli and Dining Room Instructor Mark Malone. Featuring the best of Maui's farm-to-table products, the dishes were paired with wines from Ulupalakua Vineyards, owned by Baili Honoraire Erdman. Maui Wine Ltd. generously donated the wines for the luncheon.

After this elegant opening event, there was time to play. Overindulged attendees did their best to work off the excess by walking on the beach, enjoying the ocean, or hitting the golf links. But soon the sunset reception lured them to a secluded garden, where they were greeted with orchid leis and treated to free-flowing wine and champagne, accompanied by lavish hors d'oeuvres. Those who had the stamina then headed off to various choice dine-around spots.



Group aboard Ahi Nui.



Marc Tolliver, Kauai/Oahu Vice Chargé de Presse David Greenlee and Chevalier Brian Moto.



Maui Baili-Addie Rugg and Kauai/Oahu Vice-Chancellor-Angelmer John Magauran.



Dame Tina Doty, Chargée de Presse Provinciale Judith Kellogg and Maui Vice-Chargé de Presse Ron Robert Cartwright.

Saturday was jam-packed with both business and pleasure. Baili Provincial Bruce Liebert chaired a productive business meeting for regional officers. Chancellor National Hofmann, who assisted at the meeting, served as presiding officer at the subsequent ceremony. Dames de la Chaîne Jay Chen, Tina Doty, and Virginia Shaw were all welcomed into the Chaîne. New to the Mondiale were Vice Chargé de Presse Honoraire Robert Cartwright, Dame de la Chaîne Chen, Chevalier Brian Moto, Maître de Table Restaurateur Paris Nabavi, and Baili Rugg. Kauai/Oahu Baili Honoraire Maurice Nicholson was awarded a Silver Star of Excellence for his nearly two decades of contributions to the Chaîne. Champagne corks could start popping!

In the evening, attendees sailed off into the sunset. The gala was a barefoot, island-style affair on the luxury catamaran Ahi Nui. While feasting and celebrating old and new friendships, fellow shipmates watched the light fade over mist-enshrouded Haleakala. Returning to the harbor under the stars, members bid each other a fond aloha, having enjoyed an unforgettable stay in paradise. ☺



Maui Vice-Counselor Gastronomie Fred Wong, Maui Vice-Chargé de Presse David Cain, Executive Chef Greg Gaspar, Christine Wong and Chevalier Tim Iauok.



FOUNDATION FRIENDS

Endowments

- ★ Marie and Dominick Addario Endowed Fund ★
- ★ Clyde Braunstein Endowed Fund ★
- ★ Barbara and John Burson Endowed Fund ★
- ★ Robert and Nadine Pressner Endowed Fund ★
- ★ Barbara and Irwin Weinberg Endowed Fund ★

Annual Gifts

Anonymous
Yam Atallah
Bruce Bailey
Judith Bardwick
Michael Belsley
Charles Bennett
Jeffrey Blitz
Harry Bradbury
Hélène Burris
Barbara Burson
John Burson
Antonio Busalacchi
Helen Cappuccino
Keith Chappell
Young Chappell
William Collins
Rufus Cressend
Bert Cutino
Bertrand de Bourray
William Eckerle
George Elliott
Susan Esson
Ira Falk
Ray Farris II
Barbara Fodor

Dalia Glottmann
Lois Gogol
Stanley Gogol
David Greenlee
Paul Haar
Jerry Harrington
Michael Hess
Allyson Hirsh
Burton H. Hobson
Hospitality Culinaire, Inc.
Gabor Huszar
Robin Jacobs
Elan Jacoby
Leslie Jones
Michael Kalkstein
Matthew Karstetter
Cheryl Kenny
Steve Kenny
Gerald Kraft
Jill Kummer*
Bruce Liebert
John Magauran
Shelly Margolis
J.T.Mayer
Sharon McCarthy & Banfi
Vintners Foundation

Theo Mellion
Robert Miller
Sandi Moran
Thomas Moran
Marcelo Obén
Reimund Pitz
Nancy Radlauer
Ingrid Raiser
Marie Robb
Mon Roldan
William Salomon
M. Ann Sanford
Harold S. Small
Joel Spiro
Mont Stern
Bryan Stirrat
Jeanne Stirrat
Melanie Talia
Michael Ty
Thomas Wahl
Audrey Weaver
David Weinberg
Renee Wilmeth
David Wilson
William Wortman, Jr.

**In memory of Peter Hanowich*

NOTE: Endowments of \$10,000 or more will be maintained as principal with only yearly income supporting the purposes of the Foundation. Donors will be acknowledged in perpetuity. Donations received after February 5, 2017 will be included in the next issue of *Gastronomie and Gastronomie Extra!*

Building a Good Foundation

Since my last communication, I am pleased to report excellent success in raising funds at our National Meeting in October. \$40,000 were received for the six live-auction items at the Bailli Appreciation Dinner. We surprised and honored retiring Executive Director Clyde Braunstein by announcing the establishment of an endowed fund in his name. Approximately thirty individuals came forward and pledged \$1,000 contributions to fund Clyde's endowment.

The Chaîne silent auction, which closed two weeks following the National Meeting, raised \$9,522.62 after expenses. As in prior years, we needed more contributions, and regrettably only some of our Chaîne regions donated the thirty items that were auctioned.

I am pleased to announce that Bob and Nadine Pressner have personally and through matching funds from Bob's employer, Morgan Stanley, contributed \$10,000 to establish an endowed fund in their name. Bob is bailli of the Tampa Sun Coast Chapter and a very active member of the Chaîne's Finance Committee.

Counting Clyde's endowment, there are now five endowed funds, and the Foundation looks forward to the establishment of many more. Weekly I receive thank-you notes from individuals receiving scholarship support from the Foundation.

A recent letter from the resource development official at Johnson & Wales University states: "Thank you so much for your support for culinary and hospitality education at Johnson & Wales University. You have helped to change the lives for so many at all four of our campuses in Providence, Charlotte, North Miami, and Denver. You are a wonderful organization and we thank you for all you do for Johnson & Wales. Thanks for helping our students attend, stay in school, and one day graduate from our university."

John H. Burson
Foundation Chair

NOTE: For updated tax information, please refer to the Outreach section on our national website (www.chaineus.org).



CINCINNATI

Promoting Young Culinary Talent

BY GRAIG SMITH, *Vice Chargé de Presse*

ON MARCH 31, 2016, Cincinnati Bailliage officers presented a check for \$6,000 to officials from the Midwest Culinary Institute at Cincinnati State Technical and Community College. As part of the Irwin and Barbara Weinberg Culinary Scholarship Fund, this money will benefit students attending the school. The contribution was comprised of thirty-eight individual checks from Cincinnati confrères, one check from the Chaîne Foundation, one check from the Cincinnati Mondiale, and two checks from the Cincinnati Bailliage. Bailli George Elliott presented the donation to Cincinnati State President Monica Posey in the presence of Cincinnati officers and MCI officials. Chambellan Provincial Irwin Weinberg and Dame de la Chaîne Barbara Weinberg, who are longtime supporters of MCI and the culinary arts, accepted the check for their scholarship fund.

This is the eighth year of partnership between the Cincinnati Chapter and MCI, during which the bailliage has given annual contributions totaling \$39,000 to assist MCI students. Vice Chargé de Missions Honoraire Clint Haynes has worked closely with MCI Instructor/Chef Rôtisseur Alan Neace to form a bridge between the two organizations—a partnership that has contributed greatly to the Cincinnati culinary scene. 🍷



Chambellan Provincial Irwin Weinberg, Dame Barbara Weinberg and MCI Instructor/Chef Rôtisseur Alan Neace.



Cincinnati State President Monica Posey and Kara Elliott.

Johnson & Wales Scholarship Presentation

BY PAUL DAMIANO, *Rhode Island Bailli*

ON NOVEMBER 14, at the Johnson & Wales University, Providence Campus, Rhode Island Bailli Paul Damiano and Bailli Délégué National Honoraire David Wilson presented a check for \$25,000 from the Chaîne Foundation to Associate Professor/ Northeast Echanson Provincial Honoraire Ed Korry.

To date, the Chaîne Foundation has donated more than \$700,000 to JWU. This does not include donations confrères have made individually to the University Scholarship Fund. Donations to the Chaîne Foundation help students who may not otherwise be able to attend this world-renowned university.

The students that Bailli Damiano and Bailli Délégué National Honoraire Wilson met all have admirable career aspirations: Lenixza Velez wants to be a pastry chef; Faith Mierzwa hopes to own her own food truck; Alex Fitch dreams of opening her own restaurant; and Jessica O'Hair aspires to become a food service director for a school district.

These students and others like them often take second and third jobs to subsidize their educations. Their professionalism, work ethic, and passion for the culinary arts are impressive. Without our support, many could not complete their educations. Please consider increasing your support and becoming a Foundation Friend. Even a modest amount could change the lives of one of these young people. 🍷



Rhode Island Bailli Paul Damiano, Johnson & Wales University Associate Professor NE Echanson Provincial Hon. Edward Korry, Students Faith Mierzwa, Lenixza Velez, Jessica O'Hair, and Alex Fitch, and Bailli Délégué National Hon. David Wilson.

MYRTLE BEACH

Nine Years and \$600,000 Later

BY TONY HIRSH, *South Central Bailli Provincial*

IN A SINGLE evening in March 2007, thirty Myrtle Beach Bailliage members raised \$18,000 in scholarship funds for students in a local community college's culinary arts

program. Fast-forward to March 13, 2016, when the bailliage held its ninth annual gala in support of the Horry Georgetown Technical College's International Culinary Institute of Myrtle Beach. Two hundred guests attended this event, which, for the third consecutive year, raised more than \$100,000 in one evening. In the event's nine-year history, more than \$600,000 have been raised for culinary arts projects and scholarships at HGTC.

The department is headed by Executive Director/Chef Rôtisseur Joseph Bonaparte, an active bailliage member. Several other HGTC faculty members are also active Myrtle Beach confrères.

The menu theme "A Culinary Experience Through Time" showcased

foods that have been popular during the school's fifty-year history. One highlight was the student-prepared charcuterie. During the winter, a whole hog was butchered in class and then prepared and preserved for special school dinners.

Myrtle Beach Bailliage members take pride in having supported the school's efforts over the years. It is particularly rewarding that some of the funds raised have gone to the construction of a new culinary arts building, which will host the South Central Regional Young Chefs Rôtisseurs Competition in April 2017. 



International Culinary Institute
of Myrtle Beach at Horry
Georgetown Technical College

March 13, 2016

CHILLED SWEET PEA SOUP
Lobster-Leek Terrine, Lobster Toast
Ramón Bilbao Albariño 2013

**POACHED FLOUNDER AND
SEAFOOD MOUSSELINE**
*Black Truffle, Champagne Glacage,
Wild Mushrooms, Asparagus,
Louisiana Crawfish Ragout*
Kunde Family Winery Chardonnay 2014

ROASTED LOCAL QUAIL
*Andouille-Anson Mills Fresh
Hammy, Sea Island Red Peas,
Celery Root, Pear, Parsley*
Josh Gillars Pinot Noir 2014

SEARED BEEF TENDERLOIN
*Butter, Herbs, Braised Oxtail, Black
Garlic, Smoked Dauphinoise Potato,
Spring Carrots, Salt-Roasted Beets*
Skylar Winery Cabernet
Sauvignon 2014

CHOCOLATE JOURNEY



Dame Tara Grima, Maître de Table Restaurateur Barrie Nadi, Maître de Table Restaurateur Majala Nadi and Chevalier Rune Grima.



Dame Suzanne Gure and Dame Eileen Huber.

For the third
consecutive
year,
members
raised
more than
\$100,000.



Bailli Alyson Hirsh and Bailli Provincial Tony Hirsh.



Maître Rôtisseur Kelly Graham and Maître de Table Restaurateur Michael Graham.



Chevalier Bruce Kunkel, Chevalier John Huber and Officer Rob Gure.

KAUAI/OAHU

Caddyshack Fundraiser

BY JUDITH KELLOGG, *Hawaii/Pacific Islands Chargée de Presse Provinciale*

CADDYSHACK IS A wonderfully silly comedy. So, when the Kauai/Oahu Chapter's chose it as the theme of its annual summer fund-raiser on August 13, fun was guaranteed. The film pits a snobby country club owner and the club's outrageously attired members against a slobby caddy. In a hilarious subplot, the groundskeeper does battle with his gopher nemesis.

At the Oahu Country Club, crazily clad confrères vied for the titles of Mr. and Ms. Caddyshack (won by Chevalier Tom Yamachika and Honolulu Vice Chargée de Presse Honoraire Susan Lee), while Echanson Provincial Patrick Okubo played the groundskeeper. There was even an adorable live gopher (Gigi Lee).

Fabulous prizes, generously donated by the Honolulu business community, included hotel stays, restaurant certificates, and fine wines. The silent auction featured a lavish cocktail party at one of East Honolulu's most beautiful private residences.

The result of this fun afternoon? Bailli Kathryn Nicholson raised \$4,000 and, with \$1,000 in matching funds from the Chaine Foundation, awarded one \$2,000 scholarship and two \$1,500 scholarships to students enrolled in Kapiolani Community College's culinary arts program. At a special luncheon in October, she and fellow officers honored scholarship recipients Nam Chi Anocha, Jarred Obata, and Tyler Ogawa.

One couldn't ask for a better combination of Chaine camaraderie and generous giving! 🍷



Bailli Kathryn Nicholson, Chef Instructor Warren Uchida, scholarship recipients Jarred Obata, Tyler Ogawa, and Nam Chi Anocha, and Chef Instructor/Conseiller Culinaire Provincial Hon. Alan Tsuchiyama.



Bailli Provincial Hon. Fred Hilleus and Myra Han.



Chevalier Tom Yamachika and Honolulu Vice Chargée de Presse Hon. Susan Lee.



Echanson Provincial Patrick Okubo and Dame Rebecca Sawai.



Chevalier Allan Gifford and Bailli Hon. Maurice Nicholson.



Vice Conseiller Gastronomique Alan Casupang.

BALTIMORE



Stratford Culinary Program Department Chair/Vice Chancellor-Argentier Eric Yeager, CEC, Conseiller Gastronomique Provincial/Bailli Stuart Goldberg and Conseiller Culinaire Provincial Raimund Hofmeister, CMC.



Vice Conseiller Culinaire Hon. Richard Jaller, Officier Chef Rôtisseur Denise Sagarra, Shannon Haar and Jurisconsult Paul Haar.



Stratford Campus Director/Maitre Hôte/ier Darryl Campbell, Stratford Culinary Program Department Chair/Vice Chancellor-Argentier Eric Yeager, CEC, and Vice Conseiller Culinaire Hon. Derrick Purcell.



Stacy Fatca, Jake Fatca and Vice Chargé de Presse Hon. Jay Blad.



Bailli Hon. Alan Hirsch and Vice Chargé de Missions Pat Boardman.



Chevalier Mark Lewonowski and Susan Lewonowski.

Elegant Evening with Escoffier

BY BEVERLY EVERETT, *Vice Chargée de Presse*

AUGUSTE ESCOFFIER IS an iconic figure in French cooking. On June 18, Baltimore Bailliage chefs teamed up to create a dinner in the legendary chef's honor. The event took place at Valley Mansion in Cockeysville, Maryland, under the direction of Conseiller Culinaire Provincial Raimund Hofmeister, CMC, in collaboration with Conseiller Gastronomique Provincial/Bailli Stuart Goldberg. The Baltimore Chapter has a strong partnership with Stratford University's School of Hospitality and Culinary Arts. A silent auction organized by Vice Echanson Jack Kocak raised approximately \$1,500 for the school's Culinary Scholarship Fund.

The group was pleased to be joined by three special guests from the Mid-Atlantic Region: Chambellan Provincial Peter Caporilli,

Jurisconsult Paul Haar, and Washington, D.C. Bailli Judith Mazza. Thirty confrères and guests attended the first of what the Baltimore Bailliage plans to make a signature event.

The culinary team included Chef Hofmeister, Stratford Culinary Program Department Chair/Vice Chancellor-Argentier Eric Yeager, CEC, Stratford Chef-Instructor/Maitre Rôtisseur Gregory Hare, University Club of Washington, D.C. Executive Chef Timothy Loveland, and Stratford Chef-Instructor David Micozzi.

Many thanks and kudos went to the chefs and the kitchen and service teams. Conseiller Gastronomique Provincial/Bailli Goldberg presented a *Chaine* plate as a token of attendees' appreciation. All in attendance eagerly look forward to next year's event! 🍷

PHOTOS BY HELEN CAPPUCCINO AND MARCO DE BRASIA



Vice Chancellor-Argentier Hon. Bunny Leighton and Vice Echanson Hon. Sharon Osgood.



Vice Chancellor-Argentier Hon. Dorothy Johnston and Aaron LaMarca.



Chevalier Daniel Sperazza, Vice Chargée de Presse Karen Sperazza, Iva Silart and Chevalier Doug Silart.



Dame Madeline Lillie, Chevalier David Lillie and Bail Hon. Robert Leighton.



Jodi Spain and Chambellan Provindal MontStem.



NFCI Student Mark Williams, Sommelier Kurt Guba, MCCC Business and Hospitality Division Chair/Vice Counsellor Culinaire Mark Mistriner, CEC, Sous Chef Saoud Alabd and Executive Chef Shea Zappia.

BUFFALO

Scholarship Dinner at NFCI

BY HELEN CAPPUCCINO, *Northeast Chargée de Presse Provinciale/Buffalo Baili*

ON MAY 1, several thousand dollars were raised through donations and an auction at the Buffalo Bailliage's annual fund-raising event at Niagara County Community College. Donors proved more generous than ever with their financial support.

Enjoying a meal prepared by Niagara Falls Culinary Institute students and faculty was the perfect way for attendees to see their donation dollars at work. Several past scholarship recipients spoke of the importance of these funds to completing their education.

Leading the dinner were Executive Chef Shea Zappia and NCCC Business and Hospitality Division Chair/Vice Counsellor Culinaire Mark Mistriner, CEC. Chef Zappia's many accomplishments include winning the Nickel City Chef Competition in 2012. Vice Counsellor Culinaire Mistriner, who has secured numerous grants for NFCI, has received many prestigious honors, including being named the ACF's 2012 Northeast Region Chef Educator of the Year.

Also during the evening, Vice Echanson Honoraire Sharon Osgood was awarded a Bronze Mondiale Medal of Merit, and Vice Chancellor-Argentier Honoraire Dorothy Johnston received a Bronze Star of Excellence for her fund-raising work. Attendees departed into the waning sunlight, gastronomically sated and pleased that much good had been done for next year's student-chefs. **G**



Niagara Falls Culinary Institute
May 1, 2016

SEARED SCALLOP
Sweet Pea Purée, Confit, Lemon Dressing, Roasted Baby Beets
Domaine Paul Blanc Pinot Blanc 2014

WATERCRESS SALAD
Vermont Creamery French Feta, Pickled Radish, Pressed Tomato, Red Onion, Citrus Vinaigrette
Joseph Cattin Pinot Blanc 2013

FOIE GRAS
Red Grape Wenge Sauce
Domaine Pierre Frick Riesling 2002

SEARED WAGYU BEEF PLATON
Butter, Almonds, Wild Mushroom, Mustard, Sesame, Soy, Ginger Sauce
Domaine Jean-Baptiste Adam les Natures Pinot Noir 2013

LEMON DESSERT TRIO
Avero Il Limoncello N.Y.

BUFFALO



Chef Mei Lin



Chef Corey Siegel and Chef Mei Lin



Chef Corey Siegel



Owner/Mître Rôtisseur Michael Andrzejewski




Seabar
June 5, 2016

SAVORY BUTTERMILK PANNA COTTA
Pickled, Preserved Vegetables
Leonard Oakes Estate
Winery Riesling 2013

KAMPACHI CRUDO
Snap Pea & Cucumber
Aguachile, Nasturtium
Tormentoso Chenin Blanc 2013

ROASTED PORK BELLY AND SWEET CORN
Aparagus, Salad
Sauvion Youvray 2015

SWEET AND SOUR OCTOPUS
Pineapple, Onions
Suzuka Sake

NEW YORK STRIP LOIN
Smoked Fava, Morels, Octail Dumpling,
Fava Beans, Preserved Winter Truffle Jus
Fogelove Cabernet Sauvignon 2013

BUTTER TART
Berry Mascarpone, Blackberries,
Sail Honey, Honeycomb
Forsuca Siraco White Port

Seabar Raises Funds for the Food Bank of Western New York

BY HELEN CAPPUCONO, Northeast Chargée de Presse Provinciale/Buffalo Bailli

SIXTEEN BUFFALO BAILLIAGE members attended a Chatno-cosponsored event at Owner/Mître Rôtisseur Mike Andrzejewski's Seabar restaurant on June 5 to support the Food Bank of Western New York. Attendees were treated to a special screening of *The Contender*, a documentary chronicling ACF Culinary Olympian Corey Siegel's road to competing in the pinnacle of culinary competitions—the Bourse d'Or, held in Lyon, France. Considered one of Western New York's own, Chef Siegel embarked on an intensive, year-long regimen, first earning the honor of representing the United States and going on to place seventh out of twenty-four in the elite competition.

Chef Siegel collaborated with Zagat 30 Under 30 and Bravo Top Chef winner Mei Lin on the menu. The duo prepared dishes from an array of global cuisines; examples included Korean kimchi, Italian panna cotta, Japanese crudo, and pork and sweet corn from this country's Deep South. The equally varied libations included sake, a locally produced Riesling, and additional wines from France, South Africa, and California.

Seabar donated the evening's proceeds, as well as revenue from such silent auction items as chefs' jackets, knife sets, and dinner packages, to the Food Bank of Western New York. **G**

PHOTOS BY MICHAEL ANDRZEJEWSKI

Dining and Diplomacy



BY SHARON OSGOOD, *Buffalo Vice Echanson*

AS A MEMBER of the *Chaîne*, I found it interesting, particularly coming out of an election year, to consider how former U.S. Presidents and First Ladies entertained while in office, and how that entertainment served their national and international diplomatic objectives.

After conducting extensive research, I authored a manuscript that explored each administration vis-à-vis its culinary diplomacy, which I presented to attendees of the Buffalo Chapter's "Red, White, and Blue State Dinner" on October 16 at the Theodore Roosevelt Inaugural National Historic Site.

In 1899, a renowned chef expressed the positive effects of sharing food and wine. In describing a political dinner of warring participants at a national party convention, Hugo Ziemann wrote that they "arose with asperities softened, differences harmonized and victory organized."⁽¹⁾

In this abridged essay, I provide a glimpse into early presidential entertainment, which laid the foundation for contemporary culinary diplomacy. What became clear from my research was the First Lady's prominent role in successful social diplomacy; she is often the thoughtful, incisive, and creative force behind successful events. As early as 1887, a major book on White House foods was dedicated "To the Wives of Our Presidents, Those Noble Women Who Have Graced the White House."⁽²⁾

Our Founding Fathers first had to determine what style should

be used for official state entertaining: American casual or European formal. All had attended formal official dinners in Europe. Benjamin Franklin, George Washington, John Adams, Thomas Jefferson, James Monroe, and John Quincy Adams were exquisitely conscious of the intense scrutiny they faced, underscored by the question: *was this new government being run by un sophisticated bumpkins?* Despite wanting to present a fresh, vibrant American style of entertaining, our Founding Fathers relished French food and wine, so the young nation opted for more formal, European-style state dinners.⁽³⁾

Andrew Jackson (1829-1837) was the first president to concentrate on American cuisine.⁽⁴⁾ In 1825, in order to assure consistency of quality and respect for all visiting heads of state, John Quincy Adams (1825-1829), as Secretary of State for James Monroe (1817-1825), wrote the book of protocol for state dinners, which remains mostly unchanged to day.⁽⁵⁾

The Founding Fathers did not overlook the American public. In a country created "by the people and for the people," this included access to the Executive Mansion. Beginning with James Madison's (1809-1817) presidency, public receptions, or "levees," were held. He and First Lady Dolley Madison held weekly levees for up to two hundred people, among whom were officials, diplomats, tradespeople, and boardinghouse ladies.⁽⁶⁾

Dolley Madison, in fact, set a high bar for the function of First Lady. She began in the service of Jefferson (a widower), hosting large parties for him.⁽⁷⁾ She embraced Jefferson's (1801-1809) use of



PHOTOS BY ARRANGEMENT WITH THE WHITE HOUSE HISTORICAL SOCIETY

entertaining in building relationships and creating an atmosphere in which business could be accomplished and compromise achieved without undue acrimony.⁽¹⁰⁾ A splendid example of this occurred during Jefferson's tenure as Secretary of State to Washington (1789-1797). He held a dinner at his home for Madison and their enemy, Alexander Hamilton. After plying them with great food and copious amounts of fine wine, they were able to negotiate what came to be known as the "Great Compromise," which may have saved the infant country from disintegrating.⁽⁹⁾


Following her husband's presidency, Dolley Madison served as First Lady for widower Martin Van Buren (1837-1841).⁽¹⁰⁾ John Tyler (1841-1845), whose wife had suffered a stroke, also turned to Dolley to serve as an adviser to his daughter-in-law, whom he had designated to serve as First Lady.⁽¹¹⁾

Jackson's levees attracted as many as one thousand guests. An English journalist wrote that there was much to ridicule about these gatherings, including that foreign ambassadors, members of Congress, and Supreme Court justices intermingled with "the plainest of farmers, storekeepers and mechanics with their primitive wives and simple daughters."⁽¹²⁾

Abraham Lincoln (1861-1865) held levees every Friday evening and Saturday afternoon.⁽¹³⁾ William McKinley (1897-1901) and First Lady Ida McKinley held frequent picnics with as many as three thousand guests on the White House lawn.⁽¹⁴⁾ Public levees continued until Herbert Hoover's (1929-1933) administration, when security issues interfered.⁽¹⁵⁾

Franklin D. Roosevelt (1933-1945) was forced by circumstances to take a somber approach to international diplomacy. The Great Depression plaguing the prior administration still lingered, and Hitler was positioning himself in Germany. Key European leaders such as Winston Churchill and Princess Martha of Norway were invited to stay in the White House so that FDR could meet with them in a relaxed, confidential, and secure environment. Plans for British and American involvement in World War II were discussed over intimate meals rather than state dinners.⁽¹⁶⁾ Not keen on serving as hostess at White House events, First Lady Eleanor Roosevelt relied on her staff to organize events while she focused on domestic social issues.⁽¹⁷⁾

Harry S. Truman (1945-1953) met with Churchill and Stalin in Germany, where, over dinner and toasts to each other, they negotiated how Europe and Asia would be treated at war's end. Before they disbanded, Truman authorized the go-ahead to drop the first atomic bomb on Hiroshima.⁽¹⁸⁾

In more recent times, First Ladies have written memoirs emphasizing the importance of culinary entertaining in achieving diplomatic success. Nancy Reagan (Ronald Reagan, 1981-1989) observed that "state dinners provide foreign guests a window into the United States. The dinners help strengthen bonds between nations and build friendships and good will among leaders who might not always see eye to eye."⁽¹⁹⁾ Hillary Clinton (William Clinton, 1993-2001) commented on these types of meetings as well: "The importance of these types of social occasions should not be underestimated. Partnerships are built in different ways, and strong personal bonds between leaders allow both parties to speak frankly, building trust and friendships between individuals and countries."⁽²⁰⁾ 

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Meet Buffalo Chef Rôtisseur Mark Wright, CEC

ACCLAIMED BUFFALO CHEF Rôtisseur Mark Wright, CEC—who is current chair of the American Academy of Chefs—has garnered many honors during his career, including the AAC's prestigious Chair's Award and the American Culinary Federation's President's Medallions. Like many promising young chefs, he began his career in the modest position of dishwasher. He went on to work at the Peppermill Restaurant and the Orchard Park Country Club. For twenty-eight years, he served as executive chef at the Transit Valley Country Club in East Amherst, New York. Currently Hospitality Management Department Chair at Erie Community College, Chef Wright keeps busy on his days off by serving as *maitre d'* at Tempo, one of Buffalo's finest dining establishments.

A graduate of Bishop Timon-St. Jude High School, Chef Wright remains actively involved with alumni and caters some of the school's special events. He later earned degrees from ECC and Buffalo State College and currently serves on several advisory boards, including those for Erie IBOCES, Emerson High School, and BSC's Hospitality Management Department.

The first junior member of the ACF of Greater Buffalo, Chef Wright has been active in the organization for more than forty-five years. He went on to serve as its president and treasurer and has twice been named "Chef of the Year." In addition, he served as ACF treasurer at the national level, overseeing the building of the association's multimillion-dollar headquarters in St. Augustine, Florida. During his tenure as ACF Northeast Regional Vice President, the ACF held its first "international" regional conference in Toronto. (Chef Wright is famous for having taken the longest bus ride to an icebreaker event during the regional conference in Cincinnati!)

A longtime Buffalo *Bailliage* confrère, Chef Wright has prepared many *Chaîne* dinners over the years. Yet, he will always remember his first dinner—a picnic-style event utilizing an outdoor rotisserie.

Chef Wright and wife, Eileen, are proud of their three children—Mark, Jr., Kevin, and Margaret Mary—and their cherished grandchildren—Nora, Madeleine, and Kevin.

What is your involvement in the Chaîne?

My *Chaîne* involvement includes participating in *bailliage* dinners and working with *Chaîne* members to promote fine dining. In the last few years, we've had many of our college students enter and compete in the Young Chefs Rôtisseurs Competition. I have hosted the competition and have mentored students and others as they progressed in their careers. My time as chair of the AAC has also afforded me the

opportunity to meet some influential *Chaîne* members and provided me with the opportunity to induct them into our honor society as honorary members.

What was one of the first dishes you ever prepared?

There was and still are a lot of firsts, but one of my favorite firsts was cooking a mean beef stew over an open fire as a Boy Scout.

What is your favorite culinary quote?

"If it looks good, if it smells good, it is going to taste good."

Who was your culinary mentor and what did you take from your experience with him/her?

My culinary mentor was Chef Domenic Chella. My career started with working with Chef Chella while I was in high school. He was the father of a friend, an accomplished chef, and ran a very busy local restaurant. I enjoyed the hustle and bustle, the enthusiasm, and the passion this chef and the rest of the staff displayed. I knew then that I wanted to begin my culinary career, and he and I developed a long-lasting friendship and mentorship.

How did you find your inner chef?

Being from a family that wasn't in any way a part of the culinary business, it was quite easy to find my inner chef. I delved into the culinary world with a great deal of enthusiasm and excitement. My ambition was, and still is, to make sure I put forth my best effort on every plate, and to instruct my staff and students to do the same.

What is your favorite ingredient?

Rutabaga. I love using root vegetables in the fall and winter—they are hardy, tasty, and economical and can be prepared in numerous ways.

What are the rewards and challenges of serving as president of the American Academy of Chefs?

I've had the opportunity to meet many people and rub elbows with many gifted chefs as well as *Chaîne* members across the country. I've had the privilege of inducting numerous colleagues into the honor society of the ACF, something I've enjoyed immensely.

The challenges of serving as chairman of the AAC include time constraints, which preclude me from playing a part in the many areas in which I wish to participate.

What is your favorite charity event?

The "Festival of Trees." This event provides funds for the Women & Children's Hospital of Buffalo. Over the years, our local ACF chapter



has helped raise well over \$2,000,000 as a result of our involvement in this incredibly worthwhile annual event.

What was your most memorable Chaîne event and why?

My most memorable Chaîne event was the first dinner I prepared for the Buffalo Bailiage; it was such an exhilarating experience! I was given the opportunity to be mentored and assisted by some of

Buffalo's best-known restaurateurs. This special occasion allowed me the ability to use skills I did not even know I possessed, including taste, presentation, and artistry. For me, it was the pinnacle of my career up to that point. By the end of the evening, I became keenly aware of what I could accomplish if I set my mind to it, and I credit the Chaîne and its members for giving me the chance to prove it. 🍴

Chief Rôtisseur Mark Wright, CEC

Black-Tie Traditions, Faux Pas, and Who Cares!

BY MARIE ADDARIO, *Vice Chargée de Presse National*

A well-tied tie is the first serious step in life. —Oscar Wilde

FOR OVER TWO centuries, white tie was the only formal evening apparel civilians could wear. It consisted of a black tailcoat worn over a white starched shirt, a marcella (pique) waistcoat, and an oversized white bow tie worn around a detachable collar. By World War II, white tie had transitioned to “special evening dress,” worn at state dinners, formal balls, and evening weddings, with its daytime equivalent called “morning dress.”

Black tie emerged as an alternative semiformal option. This more relaxed, tailless evening jacket was brought to the United States by James Brown Potter, who was introduced to the garment by the Prince of Wales (who later became Edward VII). The jacket’s name derives from Tuxedo Park, an early-twentieth-century enclave of fashion-forward New Yorkers, first developed as a private hunting-and-fishing reserve by Pierre Lorillard IV in 1885. Today, the trend of wearing black tie during the day at weddings and other formal events is acceptable as long as the ceremony ends after dark. It remains, however, a semiformal evening look and should be worn as such, with great care taken in wearing it properly. There are rules, and they became accepted for valid reasons. For instance, in low light, contrasting black and white made the person stand out, and it was later discovered that midnight blue in artificial light sharpened the image even more.

The black-tie tuxedo jacket can be single- or double-breasted, but the classic look remains single-breasted. It

should be made of black or midnight-blue worsted wool with lapels of black silk. The peaked lapel is the dressiest, but a shawl collar is also acceptable. Its lapels are joined to the collar to make an unbroken loop around the shoulders and the back of the neck. The left lapel should allow for a boutonniere by having a buttonhole sewn in. Both satin silk and grosgrain with a ribbed texture are acceptable facings, but since neckwear should match lapels, a satin facing means a shiner bow tie.

Single-vented jackets are considered very casual; it is better to wear double-vents or no vents at all. The sleeve should have four touching buttons, just like a suit jacket. Lower pockets should have slits without flaps, and traditionally there should be a breast pocket. The fit should be close, as in a good suit jacket.

The waist must be covered by a formal waistcoat made from the same material as the jacket or a cummerbund made from the same silk as the jacket lapel facings. Black is standard, but dark burgundy or green are acceptable at less formal events. Cummerbund pleats must face upward, because early on, before trouser pockets existed, upward pleats served as mini pockets.

Trousers should be high-waisted, without cuffs, and should match the tuxedo jacket. Plain, pleat-less fronts offer the most elegant look.

The evening shirt should always be plain white. Its



hib can be pleated or the more formal piqué. Traditionally, studs are used for stiff-front shirts, while soft-front shirts use mother-of-pearl buttons. Collars should be turn-down or winged. Semiformal evening shirts use French cuffs fastened with cuff links, with metals of the same color family.

One's tie material should match the jacket lapel facings and should be black—hence, the term “black tie.” Many experts agree that large ties look best on men with larger faces or strong features, while men with angular faces and sharp features should consider peaked lapels and wing collars.

The two shoe options are formal pumps (patent leather or highly polished calfskin with a ribbon on top) or black half-moral oxford dress shoes. Thin black socks made of material other than cotton should be worn.

If one chooses to wear suspenders, they should button to the trouser waist (no clip-ons). Black and white are equally acceptable; regardless of color, however, they should remain completely hidden.

Other optional items are pocket squares (white and preferably silk); boutonnières (single blossoms, preferably white or red); and pocket watches (which should remain hidden). A dress overcoat must be black, navy blue, or charcoal gray and made of wool. Scarves can only be white, and black or navy blue fedoras or homburgs are acceptable. (Top hats are only worn with white tie.)

Fashion icon Yves Saint Laurent said, “Fashions fade, style is eternal.” If you feel the need for variation, you can find unusual combinations in the *Black Tie Guide's Hall of Shame*. But before you do, consider the flexibility you may have with undergarments or cologne. Pride of tradition, correctness, and respect among those who care apparently supersedes the need for creative expression.

And if you find the black-tie rules boring, remember these words from London-based tailor Ben Allen: “When everyone looks the same, you can always notice when someone has done it properly and someone hasn't.”

SOURCES: “The Ten Commandments of the Tuxedo,” by Troy Patterson (www.bloomberg.com); “How to Wear a Tuxedo: A Man's Guide to Black Tie,” by Antonio Centeno (www.artofmanliness.com).

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GRAND CAYMAN

A Very Vibrant Cayman

BY ISABELLA OVEREND, *Caribbean/Antarctic Islands*
Chargée de Presse Provinciale Nassau Bailli

THE MOMENTUM BEGAN with the induction of new Bailli Jean-Philippe Gorley and a fantastic meet and greet hosted by Bailli Ron Overend at the Ritz-Carlton Grand Cayman. Bailli Gorley, who is executive chef at the Lobster Pot, began contacting everyone on the island. The efforts of this enthusiastic young leader paid off handsomely.

The Grand Cayman Bailliage's inaugural event on June 4 at the luxurious WaterColours restaurant was arranged by Dame de la Chaîne Betty Baraud-Evans. Twenty-five new members were inducted by Bailli Provincial Overend, with assistance from Bailli Gorley and his proud father, Canada Chancelier/Ottawa Bailli Honoraire Jean-Guy Gorley.

Following the ceremony, exclamations of "Welcome to la Chaîne!" could

be heard throughout WaterColours. Attendees socialized at the reception before being transported to Agua Restaurant, where they enjoyed a six-course dinner paired with superb wines. At evening's end, Bailli Gorley thanked everyone who played a part in making this event possible.

From a bailliage of seven confrères to a thriving membership of about forty-two and still growing, the Grand Cayman Chapter is alive and well and welcomes one and all to come celebrate with them. 🍷



Agua Restaurant
 June 4, 2016

WAHOO TIRADITO PERUANO
 Sweet Potato-Orange Sauce,
 Scotch Bonnet, Cilantro

J.J. Prüm Wehlener Sonnenuhr
 Riesling Kabinett 2013

LOBSTER SHRIMP RISOTTO
 Lobster Bisque, Avocado
 Velouté, Crispy Chorizo

Jean-Luc Colombo Côtes du
 Rhône Les Abeilles Blanc 2014

SEALED TUNA
 Ginger, Sesame, Wakame Salad,
 Crispy Daikon, Asian Sauce

Au Contraste Pinot Noir 2012

FILET ROSSINI
 Seared Foie Gras, Italian Black Truffle,
 Sautéed Spinach, Madeira Sauce

Fontanafredda Barolo Serralunga 2008

STRAWBERRY-HAZELNUT TART
 Hazelnut Biscotto, Lemon
 Chantilly, Gelato

Jean-Luc Colombo Muscat de
 Rivesaltes Les Saints 2012



Grand Cayman inductees



Chargée de Presse Provinciale Nassau Bailli Isabella Overend, Bailli P. Gorley and Bailli Provinciale (Ron Overend)



Chevalier Joël Imparato and Dame Renée Imparato



Dame Betty Baraud, Chevalier Jonathan Hart and Dame Belinda Hart



Chevalier Kris Bergstrom and Chevalier Lyle Frederick



Maître Restaurateur Jessica McNeil and Professionnel du Vin Jo Austin



INDUCTEES

- JO AUSTIN, *professionnel du vin*
- BETTY BARAUD-EVANS, *dame de la Chaîne*
- JERRY BECK, *chevalier*
- DEBI BERGSTROM, *dame de la Chaîne*
- KRIS BERGSTROM, *chevalier*
- JESSICA BODDEN-REICH, *dame de la Chaîne*
- JAMES BOVELL, *chevalier*
- JERI BOVELL, *dame de la Chaîne*
- ROSS CHERNIN, *professionnel du vin*
- SEAN COLLINS, *maître rôtiisseur*
- SIMON CROMPTON, *professionnel du vin*
- MARCUS CUMBER, *maître restaurateur*
- PATRICIA CUNNINGHAM, *dame de la Chaîne*
- FAY FREDERICK, *dame de la Chaîne*
- LYLE FREDERICK, *chevalier*
- ANDREW GALLOWAY, *chevalier*
- SHARON GALLOWAY, *dame de la Chaîne*
- AMANDA GOODWIN, *dame de la Chaîne*
- BELINDA MARIE HART, *dame de la Chaîne*
- LEROY JORDAN, *maître restaurateur*
- JESSICA MCNEIL, *maître restaurateur*
- LORI MCRAE, *dame de la Chaîne*
- BRYAN MURPHY, *chevalier*
- JONATHAN MURPHY, *chevalier*
- KATHLEEN MURPHY, *dame de la Chaîne*
- DIANNE PARSONS, *maître restaurateur*
- CHERYL POKORADI, *vice chargée de presse*
- BETH PRICE, *dame de la Chaîne*
- CLAYTON PRICE, *chevalier*
- TRAVIS RITCH, *chevalier*
- SERGIO SERRANO, *chevalier*



Chevalier Bob Harvey, Jane Harvey, Vice Chairman David Ashkenaze and Mary Kaye Ashkenaze.



Dame Patricia Allen and Vice Chargé de Presse Hon. Richard Allen.



Chevalier Barry Swale and Palm Springs Officer Lucile Boston.



Dame Debra Weinberg, Winemaker Andy Smith, Gloria Dula and Chevalier Michael Dula.



Owner/Director of Operations Ahmed Labbate, Baili David Weinberg and Owner/Chef Amar Santana.



Chevalier Larry Hull, Connie Hull and Pearl Corpul.



Yolene Van Geave, Dame Pamela Paul and Jacque Gamito.



Laguna Officer/Commandeur Walter Lashman, Pat Podlich and Carole Spook.



James Miller, Stephanie Herson and Sous-Chef Sam Green.

NEWPORT BEACH

Spring Dinner at Broadway by Amar Santana

BY SHERYLE ULYATE, *Vice Chargée de Presse*

AFTER AN INTERNATIONAL culinary tour, acclaimed Chef Amar Santana established Charlie Palmer at Bloomingdale's South Coast Plaza as the go-to restaurant in Orange County.

Inspired by the theaters in New York, where he began his culinary career, he dreamed of owning his own restaurant. At age thirty, Chef Santana and partners Rich Cadarette and Director of Operations Ahmed Labbate opened Broadway by Amar Santana in Laguna Beach. In a space with a sophisticated New York industrial vibe, Chef Santana now prepares his version of modern cuisine of the Americas.

For the Newport Beach Bailliage's dinner there on March 15, Baili David Weinberg and Dame de la Chaine Debra Weinberg invited special guest Andy Smith—winemaker at DuMOL Wines in Sonoma Valley. Attendees were excited to experience cuisine born of Chef Santana's enthusiasm and adventurous spirit. Sommelier Michael McConnell and Director of Operations Labbate greeted everyone with DuMOL Viognier. The noise level rose as diners enjoyed one exciting course after another, each perfectly paired with Winemaker Smith's well-crafted wines. *Confrères* are already looking forward to a return visit to Broadway by Amar Santana, as the chef and his team created an unforgettable gastronomic experience. 🍷



Broadway by Amar Santana
March 15, 2015

TRUFFLE SCALLOP WELLINGTON
Spring Peas, Morels, Tarragon Jus
DuMOL Chloé Chardonnay 2012
DuMOL Estate Chardonnay 2011

OVEN-ROASTED HAWAIIAN ONO
Rock Shrimp-Lemon Aioli, Chanterelles, Mango-Yuzu Butter Sauce
DuMOL Estate Pinot Noir
Russian River Valley 2011

DUO OF HUDSON VALLEY FOIE GRAS
DuMOL Bois Pinot Noir
Sonoma Coast 2010

AGED LA BELLE FARM DUCK BREAST
Rhubarb Marmalade, Farro, Fava Beans, Balsamic Duck Jus
DuMOL Eddie's Patch Syrah
Russian River Valley 2012

CHOCOLATE FINANCÈRE
Raspberry Soufflé, Peanut Butter Ice Cream, Banana Foam
DuMOL Chardonnay Gare
Gameros 2009

ANCHORAGE

Extra-Special Induction Event

BY ROBIN DU BRIN, *Pacific Northwest Chargée de Presse Provinciale* AND SCOTT LIMSTROM, *Anchorage Bailli*

ON SEPTEMBER 10, Anchorage Bailliage members gathered for a festive event at the Hotel Captain Cook, owned by Maître Hôte/ier Wally Hickel and his family. An induction ceremony in the Quarterdeck room was followed by an elegant dinner at the Crow's Nest restaurant. The event by itself would have been a grand party, but making it extra special was the fact that it took place during the Pacific Northwest Regional Assemblage!

Presiding officers Bailli Délégué National Harold Small, Bailli Provincial Bertrand de Boutray, and Bailli Scott Limstrom inducted thirteen new members—the chapter's largest single group of inductees—into the Anchorage Bailliage. The new members were excited to witness the chapter's larger affiliation with the Chaîne, as confrères from across the region were there to attend the assemblage.

Vice Chargée de Missions Raquel Edelen worked closely with the hotel staff to ensure that all aspects of the evening ran perfectly. Following the ceremony, attendees were treated to a delicious dinner at the Crow's Nest, courtesy of Chef de Cuisine Reuben Gerber and Maître Sommelier Tom Laret. Vive la Chaîne!



The Crow's Nest
September 10, 2016

OYSTERS ON THE MELON SHELL
Compressed Honeydew, Finger Lime
Pacherhof Kermer Also Adige 2014

COCHOS ALMON
Pumpkin Seed Skin, Roasted Seed Mustard
Domaine des Baumard Savennières 2009

SABLEFISH
Mushrooms, Matavaka Peas, Wild Leek
Tablan Creek Espirit de Braucastel Blanc 2007

DEBONED SADDLE ROULADE
Rilette, Pisté, Mole Rojo Almondado
Gigard Château d'Ampuis 2008

VENISON OSSO BUCO
Thyme-Juniper Smoke, Roasted Parsnip, Potato-Lemon Confit, Spruce Tip Gremolata
Argiano Brunello di Montaldino 2011

TURKISH COFFEE
Meyer Lemon Curd, Cardamom-Coffee Semifreddo, Cold Smoked Meringue, Black Acadia Honey Syrup



Bailli Scott Limstrom, Maître Hôte/ier Wally Hickel, Chef de Cuisine Reuben Gerber, Bailli Délégué National Harold Small, Bailli Provincial Bertrand de Boutray and Maître Sommelier Tom Laret.



Bailli Scott Limstrom, Bailli Provincial Bertrand de Boutray and Bailli Délégué National Harold Small.



Officers and inductees.



PHOTOS BY ROBIN DU BRIN



General Manager Austin Jetton, Co-Owner Garth Roberts, Balli William Harris, Executive Chef Lee Woolver and Co-Owner Doug Plummer.



Executive Chef Lee Woolver.



Chevalier Michael Nofal and Mary McKas.



Dame Lorraine Ferguson, Dame Jaime Goodman, Chevalier Lawrence Fish and Matthew Goodman.



Vice-Chancellor Argander Holly Katz, Maître d'Hôtel Carol Philippi and Dame Bonnie Farley.



Staff.

ALBANY

Vernal Awakening in Sharon Springs

BY WILLIAM M. HARRIS, Balli

HERE'S A TRUE Cinderella story for you: In 1996, two optimistic young men, Garth Roberts and Doug Plummer, purchased a dilapidated building in the wasteland that was Sharon Springs, New York. Through indefatigable persistence, an infusion of cash, and intense labor, the duo restored the American Hotel to its former glory. The restoration was also a catalyst for the rebirth of Sharon Springs, as new businesses were drawn to the area. Executive Chef Lee Woolver has overseen its kitchen since the hotel opened in 2001.

Everyone knew that the dinner Chef Woolver prepared for the Albany Bailliage on May 1 would be delicious. Yet, the pairings were challenging because his menu drew from such disparate cuisines as Vietnamese, Creole, and German. In the end, the chosen wines were as close to perfection as one could hope.

As an added bonus, General Manager Austin Jetton, a Broadway vocalist, entertained between courses. He was accompanied by Co-Owner Roberts on keyboards.

A warm, inviting venue; a fabulous meal; and a chef, owners, and staff who were hospitable, gracious, and cheerful throughout made this an evening to be remembered fondly by all in attendance. 🍷



American Hotel
May 1, 2016

BEEF TENDERLOIN
Vietnamese Broth
Mornouxau Gosle
Vignreau Vouvray 2013

PAN-SEARED ATLANTIC HALIBUT
Maine Lobster, Carolina Sauce
Domaine Jean-Michel
Gauzeau Meursault 2010

DUCK BREAST JAGER
Bouchard Père & Fils
Chambolle-Muigny 2005

GINGER CAKE
Coconut Ice Cream
Lustau East India Solera Sherry N.V.

BONITA

Birds of a Feather

BY JOHN FLAMMANG, *Vice-Charge de Presse*

THE AUDUBON COUNTRY Club in Naples, Florida, was the venue for the Bonita Bailliage's "Birds of a Feather" event on April 11, 2016. The theme was chosen to close out a season of memorable galas. During the winding drive to the clubhouse, attendees glimpsed beautiful lakes, lush landscaping, and numerous birds and wildlife. Upon arrival, they were greeted with

displays of tropical flowers, including, of course, birds of paradise. Photos of native birds displayed on a large screen served as the backdrop for the champagne reception.

While savoring the delicious meal, attendees enjoyed sweeping views of the Audubon Cooperative Sanctuary golf course. They were delighted that even the dessert reflected the event theme: Chantilly swans arrived with chocolate espresso squares.

At evening's end, Chambellan Provincial/Bailli Susan Vareschi thanked Executive Chef

Albert Rosa, General Manager Michael Rodriguez, and Food and Beverage Service Manager Becky Simmons for the tasty and creative evening. A Chafre plate was presented to the Audubon Country Club team, and commemorative pins were given to the staff. 🦩



Audubon Country Club
April 11, 2016

SPINACH AND MUSHROOM-STUFFED CHICKEN
Artichoke Mousse, Fennel Sauce
Rayney Russian River Chardonnay 2013

MICRO SALAD
Steak Tartare, Quail Egg
Jean-Marc Burgaud Morgan
Côte du Py 2014

SAUTÉED DUCK BREAST
Sweet Potato Purée, Dried Fruit Compote, Candied Walnuts, Bing Cherry Sauce
Ken Wright Collins Pinot Noir
Bonnie Jean Vineyard 2013

CHANTILLY SWANS
CHOCOLATE ESPRESSO SQUARES
Smith Woodhouse 10-Year-Old Tawny Port



Chevalier John Bushon, Dame Erika Aron, Dame Judy Bushon and Chevalier Peter Aron.



Vice-Chambellan Argentin Hon. Vito Soranno, Chevalier Ed Simon, Maureen Schmitt and Vice-Chambellan Philip Schmidt.



Dame MaryKay Dedousis, Diane Banks, Chevalier Harvey Loverson and Tom Dedousis.



Staff with General Manager Michael Rodriguez and Food and Beverage Service Manager Becky Simmons.



General Manager Michael Rodriguez and Executive Chef Albert Rosa.

AUSTIN

Lenoir at Métier

BY KATHY SHAY, *Vice Chargée de Presse*



Chambellan Provincial Dénise Vallant, Dame Linda Goss and Darnie Jo Carol Snowden.



Baili Dennis Shay and Sommelier Chris Kelly.

MAY 21 MARKED the Austin Bailliage's first venture to Lenoir, a dining hot spot since its inception in 2012. Because of its popularity and limited space, the bistro had been unable to accommodate an entire bailliage in the past; members were therefore pleased to learn that Métier, the adjacent cooking boutique, now doubles as Lenoir's event space.

Co-Owner/Executive Chef Todd Duplechan blazed new trails that the *Austin American-Statesman* called "a global jaunt" encompassing his former adventures in a top sushi restaurant in Denver, an olive farm in Tuscany, and as executive sous-chef at an acclaimed restaurant in New York. *Travel and Leisure* described his cooking as "far-fetched flavors accent [ed with] near-fetched ingredients." Nearly all of the ingredients on the evening's menu were Texas-sourced.

As Sommelier Chris Kelly demonstrated, a major benefit of dining at a neighborhood restaurant is that it allows for seeking out wines from lesser-known regions and smaller vineyards. For one pairing, he tracked down the last bottle in the state of Texas!

It is rare that high expectations are greatly exceeded, but that was the case on Austin confrères' first, but certainly not last, excursion to Lenoir. 🍷



Lenoir

May 21, 2016

OLIVE OIL-CURED, SASHIMI-STYLE CRUDO
Avocado, Fermented Habaneros, Pickled Loquat
 Château Gausin La Croix du Prieur Rosé 2015

BUTTERMILK-BRAISED RABBIT
Seasonal Vegetables
 Tête d'Ange Mansoir de la Tête Rouge Saumur Blanc 2014

SEALED DEER LEG
Tummy Cake, Sofrito
 La Clarine Farm Mourvèdre Cedarville Vineyard 2014

GOAT CHEESE ICE CREAM
Strawberry, Toasted Nisqually Angel Food Cake
 Albert Bodier Gewürztraminer Reserve 2013

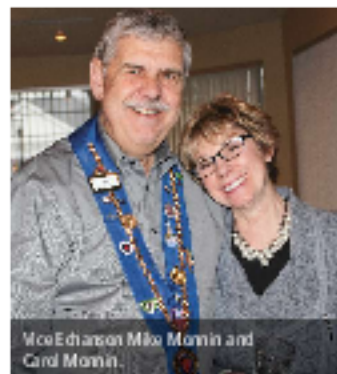
CINCINNATI

Wine in Wyoming

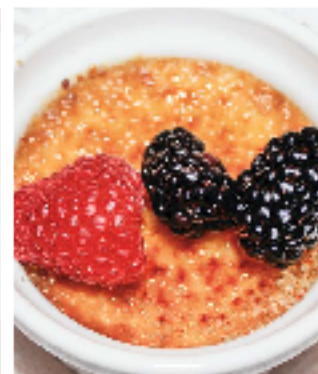
BY GRAIG SMITH, *Vice Chargée de Presse*



Professionnel du Vin Judy Wolfe and Vice Chargée de Missions Carmen Parks.



Woe Ederson Mike Momin and Carl Momin.



CINCINNATI BAILLIAGE MEMBERS each brought one of their best bottles of wine to share with fellow confrères at DiStasi Banquet Center in the heart of Wyoming, Ohio. This quaint town just north of Cincinnati was the perfect setting for the event on April 11, 2016. The 1909 structure originally served as Wyoming's town hall and fire station. While the original bell tower remains, the building has been converted into an event venue that is also known for putting on a scrumptious Sunday brunch that is well attended by the locals.

Skillfully arranged by Vice Chargée de Missions Carmen Parks, the Cincinnati Chapter's dine-arounds allow members to sample a wide array of wines that are paired with the dishes offered. In keeping with tradition, the quality and diversity of the wines at this event were outstanding and *Chaine camaraderie* was in full bloom. Cincinnati members look forward to attending more of these spectacular events planned by Vice Chargée de Missions Parks in the future. 🍷

ATLANTIC CITY

Capriccio Still Shines!

BY PETER CAPORELLI, *Mid-Atlantic Chambellan Provincial*

ON JUNE 5, the Atlantic City Bailliage returned to one of the oldest, most beloved restaurants in town—Capriccio at Resorts Casino Hotel—for an evening of world-class dining in the greatest tradition of the *Chaîne*.

Ranked by *TripAdvisor* in 2016 as the “Best Restaurant in Atlantic City,” this elegant, oceanfront venue consistently delivers the most authentic Italian dining experience at the Jersey Shore. It is nearly impossible to enter Capriccio, with its brocade-vested servers right out of a Raphael cityscape, and not feel as if you had just landed in Old World Milan.

So what happened when an exquisite dining room, an award-winning service staff,

superb Italian cuisine, and the *Chaîne* were combined? The result was an extraordinary evening featuring offerings that defied the laws of molecular gastronomy, a wide selection of spirits, and *Chaîne* camaraderie.

After thanking the talented individuals who made the evening possible, attendees lingered over a wonderful chocolate-rhubarb St. Honoré in this grand room overlooking the placid, late-spring Atlantic Ocean. 🍷



Capriccio
June 5, 2016

CONSUMME EN SPHERE
Micro Vegetable, Duck Confit
Thomas Barton Reserve
Graves Blanc 2014

LANGOUSTINE RAVIOLI
Speck, Poisson au Beurre Blanc, Dandelion Pasta
Far Niente Chardonnay 2014

CHAMPAGNE PÂTE
Watercross, Pickled Fig
Far Niente Chardonnay 2014

COLORADO LAMB LOIN
Fragola Sarda, Morels, Jerusalem Artichoke Purée, Raspberry Demi-Glace
Ca'Marcanda Promis 2009

CHOCOLATE RHUBARB ST. HONORÉ



Chef Rôtisseur Edward Barton and Maître de Table Restaurateur Donna Albano.



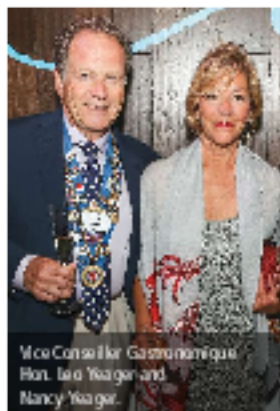
Chevalier Eric Goldstein, Officer Fran Goldstein, Chevalier Craig Gardner and Chevalier Peter Costantino.



... the most authentic Italian dining experience at the Jersey Shore.



Vice Echanton Ted de Murr, Chevalier Joseph Spina and Dame Dolores Spina.



Wife Counsellor Gastronomique Ron, Leo Yeager and Nancy Yeager.



Chambellan Provincial Peter Caporelli and Officer Craig Glick.



Balli Ted Eppman and Sara Caporelli.

PHOTOS BY BISTANIC



Chevalier Bill Raymond, Debbie George, Demo Amy Banta and Vice Chargé de Presse Alan Banta.



Gretchen Andoel and Chevalier Stan Andoel.



MaryLynn Oliver and Chevalier Bill Oliver.



WICHITA

Clambake at Chester's Chophouse

BY ALAN BANTA, *Vice Chargé de Presse*

FOR THE WICHITA Bailliage's first-ever clambake, which took place at Chester's Chophouse & Wine Bar on April 24, 2016, Executive Chef/Vice Conseiller Culinaire Bobby Lane did it up right. Clams, lobsters, and all the requisite sides were served to attendees wearing bibs and wielding lobster crackers!

Bailli Theo Mellion worked with Chef Lane to replicate the great food of a clambake even if the "coastal" atmosphere was substantially different in the middle of the United States. The event kicked off with tasty appetizers, complemented by a diverse line-up of wines. The mini clam chowder served in espresso cups was excellent, although judging from the multiple cups consumed by numerous attendees, the chef could have used full-size mugs!

Chef Lane and his team created great excellent riffs on classic dishes, such as adding chorizo to the clams and serving mini Key lime pies in small mason jars to match the casual atmosphere.

This may have been the Wichita Bailliage's inaugural clambake, but members are hardly novices when it comes to providing fine food, drink, and camaraderie! 🍷



Chester's Chophouse & Wine Bar
April 24, 2016

WHOLE MAINE LOBSTER
Steamed Mussels in Garlic-Parley Butter, Clams and Chorizo in Garlic Broth, Whole Steamed Shrimp in Scampi Butter, Paralyzed Red Potatoes, Corn on the Cob, Joe's Gole Slave, Key Lime Pie

Meyer-Forné Brut Gréant d'Alsace Brut N.V.
Orin Swift Meranoquin 2013
Pomeroy Ash Viognier 2014
Domaine Huet Vouvray Sec Le Haut-Lieu 2014
Punta Crona Vermentino 2014
La Viarte Prulano 2014
Avennia Olliane Sauvignon Blanc 2014
Rusack Pinot Noir 2013
Big Basin Pinot Noir 2013

LA JOLLA

La Jolla Celebrates 45 Years!

BY MARIE ADDARIO, *Vice Chargée de Presse National*

IN 1971, THE third California bailliage was formed by such culinary visionaries as distinguished hotelier Barron Hilton, Bud Lonergan, Jack Stires, Jeame Jones, and James McKellar. With a lack of fine-dining venues in a county of only 375,000, dinners were often held

in members' homes. Fast-forward forty-five years: San Diego County's population exceeds three million, and the city is named among *Zagat's* "Top 17 Food Cities."

The La Jolla Bailliage has maintained its sophisticated style under the eighteen-year sway of Officier Commandeur/Bailli Dominick Addario. He chose the Westgate Hotel, with its rich history and stunning bay views, for the chapter's forty-fifth anniversary

event on September 2. Bailli Délégué National Harold Small inducted fifteen new members; Vice Chancellor-Argentier Jim Ashcraft and Vice Chargé de Missions Yearl Smith were elevated; and Vice Chargée de Presse National Marie Addario received her commandeur pin.

A delightful surprise was the first-ever simultaneous presentation of Gold Stars of Excellence to a married couple—the Addarios—for their longtime commitment to the *Chaine* on all levels. General Manager/Maitre Hôte/ier Richard Cox and Executive Chef/Maitre Rôtisseur Fabrice Haridel orchestrated a memorable dinner and from the Addarios' cellar came Château Pichon-Longueville Baron-Bordeaux Pauillac 1995 to swell the celebration. 🍷



Westgate Hotel

September 2, 2016

LOUP DE MER, HALIBUT CHEEKS
Fava Beans, Grilled Leek, Beurre Rouge

Domaine J.A. Ferret Chardonnay
Pouilly-Fuissé 2013

COLORADO LAMB STRIP LOIN
AND BRAISED CHEEKS
Bell Pepper Confit, Espolette
Pepper-Tomato Jus

Château Pichon-Longueville
Baron-Bordeaux Pauillac 1995

SANGRIA PANNA COTTA
Cardinal Lemon, Chambard Ice Cream
Taylor Fladgate Fine Tawny Port N.V.



Officers and inductees.



San Diego Officer Susan Small, Bailli Délégué National Harold Small and Sansa Thre Valley Bailli Mariene Klamm.



Maître Hôte/ier Ash Izorati, Maître Hôte/ier Lata Izorati, Professionnel du Vin Jennifer Gomez, Maître Rôtisseur Alex Emery and Maître Restaurateur Theo Pongkor.



Vice Chancellor-Argentier Jim Ashcraft, Dame Alysa Ashcraft, Dame MaryAnn Smith, and Vice Chargé de Missions Yearl Smith.



Bailli Dominick Addario, Executive Chef/Maitre Rôtisseur Fabrice Haridel and General Manager/Maitre Hôte/ier Richard Cox.



Officers and inductees.



Vice Echanson Raymond Falkner, Professionnel du Vin Lovett Falkner, San Diego Officer Melissa Seifer Falk, and Conseiller Gastronomique National Ira Falk.



Professionnel du Vin Michael Rennie, Professionnel du Vin Lisa Rennie, Michelle Vener and Maître Rôtisseur Daragh Matheson.



Napa-Sonoma Vice-Counselor, Gastronomie E.J. Heinzer, Silicon Valley Vice-Chancellor, Argenteur Sally Swanson, Baili Délégué National Harold Small, San Diego Officer Susan Small, and Silicon Valley Vice-Chargée de Presse Hon. Susan Bishop.



Officer Stanley Gogol, Vice-Chancellor, Argenteur Barbara Bessey and Counselor Gastronomie Provincial Walt Romer.



Vice-Counselor Gastronomie Peter Pawlick, Officer Corlis Damia, Barbara Romer and Officer Tom Lile.



Beverly Zerdf, Chevalier, Jim Zerdf, Carol Dokoustan and Baili Hon. Harry Dokoustan.

HILLSBOROUGH

Induction Dinner at Taj Campton Place

BY CLARINE HATFIELD, *Vice-Chargée de Presse*

THE HILLSBOROUGH BAILLIAGE held its induction dinner on January 30, 2016 at Taj Campton Place in San Francisco. Located in the Taj Campton Hotel near Union Square, this landmark restaurant received two Michelin stars in 2016.

Executive Chef Srijith Gopinathan created a delicious four-course dinner for the group. The Culinary Institute of America-trained chef is known for his exciting Indian/California cuisine, which features local, seasonal ingredients that he prepares using classical French techniques and gentle Indian spices.

Master Sommelier Richard Dean described the wine pairings. He is responsible for maintaining the restaurant's extensive cellar, which contains more than ten thousand bottles of wine.

Held in a private dining room, the event had an intimate atmosphere. Attendees enjoyed socializing at the champagne reception before Baili Lois Gogol formally welcomed the group. It was an honor to have Baili Délégué National Harold Small in attendance. In addition to inducting Chevalier Neel Lilani and Dame de la Chaîne Margaret Lilani, he installed Chef Gopinathan as a maître rôtisseur. Officers Tom Lile and Lars Lenck were both elevated. With such delicious food and excellent wine pairings, the two Michelin stars weren't the only heavenly thing about this engaging gathering. 🍷



Taj Campton Place
January 30, 2016

HERBLOOM CAULIFLOWER
Mandarin, Spiced Yogurt, Puffed Quinoa, Fresh Mint
Poet's Leap Winery
Columbia Valley 2014

MOUNT LASSEN TROUT
Edamame, Pickled Carrot, Citrus Jus
Domaine Carneros Pinot Noir 2012

BLACK TRUFFLE-ROASTED ANGUS BEEF
Celeriac Mousse, Gratinated Chivory, Sauce Périgueux
Stag's Leap Wine Cellars
Hands of Time 2012

DARK CHOCOLATE
Grated Kumquat, Hazelnut-Mandarin Ice
Château de Bezaudon Tokaji 2007

KANSAS CITY

Spring in the Heartland

BY MICHAEL D. FOSTER, *Bailli*

ON APRIL 17, 2016, the Kansas City Chapter held its spring dinner at the Gaslight Grill—a world-class restaurant with international flair and a 2015 winner of the *Wine Spectator's* Award of Excellence. Restaurateur Dick Hawk, a former Missouri hotel owner, introduced

his contemporary American cuisine to Leawood, Kansas, in a freestanding building with barrel ceilings, beautifully finished woodwork, private dining rooms, and a special dining area for live jazz performed by Lynn Zimmer & the Gaslight Jazz Band.

General Manager Fred Wohlgenuth and his team researched the *Chaine* to plan this wonderful evening for Kansas City confrères. They developed the spring menu in collaboration with Executive Chef Michael Hall and representatives from Standard Beverage.

At the reception, attendees enjoyed French 75 cocktails, made with gin, citrus, and champagne. As the French say, “*Soixante-Quinze* and *Bon Appétit*.”

Each wine was discussed as it was poured, and Chef Hall explained the dishes as attentive servers delivered them to the tables. What a great team effort! *Merci*, Gaslight Grill, and *vive la Chaine!* 🍷



Gaslight Grill
April 17, 2016

BUTTER-POACHED PRAWNS
Strawberry-Black Pepper Jus, Herb Salad
Mullerboisch Roast 2013

TOMATO CONSOMME
Radicchio, Heirloom Tomatoes, Olive Oil, Microgreens
Terra d'Oro Chenin Blanc/
Vogner Blend 2014

HAWAIIAN MERO SEA BASS
Toasted Rye Crumbs, Pomogranate, Beurre Rouge
Siduri Pinot Noir Sonoma Coast 2012

BRAISED SHORT RIBS
Arugula Chimichurri, Creamed Mushrooms, Fried Veal Liver, Marinated Onions
Bodega Colomé Estate Malbec 2013

SPICE APPLE-BRIE DUMPLING
Apple Cider Caramel, Bourbon Pecan Brittle
Royal Tokaj 2008



Alicia Gorenzmayr, Chevalier Marc Taormina and Dame Stephanie Taormina.



Executive Chef Michael Hall.



Chevalier Vince McInerney, Wendy Phillips and Chevalier Rod Richardson.



Vice-Charge de Presse Hon. Bob Moffat.



Gaslight Grill team with Event Coordinator Leslie Wilson (far right).

PHOTOS BY WALID LIMA



Bailli Franelle Rogers, Dame Wanda Schraffer, Bailli Provincial Hon. Mark Bermann and Alice Cox Redden



Lacs et dds Bob O'licka/Scott Cutler, Vice Conseiller Gastronomique Hon. Hélène Burris, Suzanne Gager and Chevalier David Royden



Chevalier Thomas Damgaard, Dame Lisa Damgaard, Suzanne Lertz and Gary Lertz



Brian Fenske, Dame Paula Mott, Chevalier Robert Parker and Dame Pamela Boring

HOUSTON

Chaîne Day Around the World

BY CHRISTINE HOLLINDEN, *Dame de la Chaîne*

THE HOUSTON BAILLIAGE celebrated World Chaîne Day on April 23, 2016 with an around-the-world culinary and wine tour at Masraff's—one of Houston's iconic restaurants. Attendees enjoyed a delightful array of classic and innovative dishes designed by Owner/Maitre de Table Restaurateur Russell Masraff. The festivities got underway with Bailli Franelle Rogers welcoming the group.

The event theme was further highlighted by centerpieces reflecting the countries visited on the culinary excursion. The cuisine took diners to Italy, France, Argentina, Germany, and the United States. A further treat was listening to the golden voice of Charles Dotson, who sang "Around the World," "Amarilli, Mia Bella," and "What a Wonderful World," among other beautiful songs.

The formal event was attended by more than forty confrères, including Dame de la Chaîne Christine Hollinden and Chevalier Jeff Hollinden, Bailli Provincial Honoraire Mark Bermann, Dame de la Chaîne Sheila Loewenstern and Vice Echanson Honoraire Norman Loewenstern, Chevalier Robert Parker, and Vice Conseiller Gastronomique Honoraire Hélène Burris. Everyone in attendance enjoyed the virtual trip to these culinary hotspots. 🍷



Masraff's

April 23, 2016

Argentina

RED SHRIMP CEVICHE
Avocado, Cucumber, Serrano
Pepper, Cilantro, Lime Juice,
Chimichurri, Crispy Plantains
Catena Alta Chardonnay 2013

Italy

BRAISED OSSO BUCO
Black Truffle Risotto, Parmigiano-
Reggiano, Natural Au Jus
Capazzo Brunello di Montalcino 2010

USA

BACON-WRAPPED BISON
Maine Lobster Mac and Cheese,
Charred Fennel, Rosemary Au Jus
Nickel & Nickel Tenet Vineyard
Cabernet Sauvignon 2008

Germany

CHERRY STREUSELKUCHEN
Brown Sugar Streusel
Vanilla Bean Ice Cream
Schäfer-Frühlich Bodenkauer
Felseneck Riesling Auslese 2008

GRAND BAHAMA

Ship of Paradise

BY DEL FOXTON, *Vice Chargée de Presse*

EVERY OTHER DAY, Grand Bahama Island welcomes the Bahamas Paradise Cruise Line's *Grand Celebration* to its shores. With its pool, spa, casino, lounges, and beautiful terrace suites, the ship can serve as a perfect mini-getaway cruise to the Bahamas.

Yet, it was the *Grand Celebration's* outstanding restaurant that attracted Grand Bahama Bailliage members on March 20, 2016, during the ship's ten-hour stopover. A warm welcome to the Admiralty Club from Vice President of Food & Beverage/Miami Beach Maître de Table Restaurateur Hon. Wolfgang Greiter, Food & Beverage Manager Ludwig Lozano, and Executive Chef Ruben Darío Sabogal Ramírez got the Sunday luncheon off to an auspicious start.

Panoramic views of the sea dazzled all entering the Commodore's Lounge, where tasty appetizers were passed by Admiralty Club Manager Hekler Santos's talented staff. This was followed by a delicious meal paired

with exquisite wines served in the elegant dining room.

Bailli Frederick Ossude gifted team members with commemorative Grand Bahama Bailliage pins and extended thanks and kudos Vice President of Food & Beverage Greiter on behalf of attendees.

A return event is already in the works. 🍷



Grand Celebration
March 20, 2016

JUMBO SCALLOPS AND MAINE LOBSTER TAIL
Vanilla Bean Sauce, Orange Gremolata, Beurre Blanc
Oldenburg Vineyards Chenin Blanc 2012

DUCK CONDOMME
Orange Spiced Duck Quenelles
Domaine Weinbach Riesling Cuvée Three 2011

PAN-SEARED ALASKAN HALIBUT
Champagne Velouté, Salmon Pearls
Laboure-Roi Chardonnay Pouilly-Fuissé 2014

VEAL LOIN MEDALLIONS
Fruitle Jus, Harvest Vegetables, Stuffed Artichokes, Porcini-Shitake Ragout
Girard Bertrand La Cape Grand Terroir Syrah/Carignan/Mourvèdre 2011

CHOCOLATE-RASPBERRY PARFAIT
Barton & Guestier Sauternes 2012

OR

CHEESE SELECTION
Mission Fig Compote, Peas
Ponsseca Bin No. 27 Finest Reserve Port



Vice Chancellor-Angelika Hon. Barry Taylor, Bailli Frederic Ossude, Vice President of Food & Beverage/Miami Beach Maître de Table Restaurateur Hon. Wolfgang Greiter, Vice Chargée de Presse Del Foxtton and Vice Chargée de Missions Christine Rich.



Rita Durmire, Maggie Isopiers, Maître Hôtelier Kar-Dörner and Ann Dorman.



Food & Beverage Manager Ludwig Lozano and Vice Chargée de Presse Del Foxtton.



Dairda Guddard and Chevalier Rory Patton-Ad.



Jane Denmark and Officer John Clement.



Dairda Guddard and Chevalier Michael Lech.

PHOTOS BY CLAUDE GREEN

COLONIAL NEW ENGLAND

Summer Solstice at the Sole Proprietor

BY CAROLE DORRIS, *Vice Chargée de Presse*



Bailli Amy Kraft and Wine Expert Mitch Kane.

THE SOLE Proprietor—a seafood restaurant located in Worcester, Massachusetts—is always very good, but for the Colonial New England Bailliage's summer solstice event there on June 21, it outdid itself!

Executive Chef Tyler Fleckner

delivered food and wine duos that even the most avid foodies in attendance had not experienced. None had ever appeared on the regular menu; each was specially created for this event. Panko-fried oyster over crispy leeks with ginger-peach sauce amazed diners' palates. Even that old standby, Norwegian salmon, was an exquisite surprise in Chef Fleckner's hands. The wine selections proved that wines do not necessarily need to be expensive to taste delicious and pair beautifully with food.

The combined talents of Chef Fleckner with those of event hosts Vice Chargé de Missions Dick Caparso and Conseiller Gastronomique Provincial Sandy Kraft were nothing short of magical. Together, they turned an evening at a good local restaurant into a spectacular gustatory experience—the perfect way to herald the summer season! 🍷



Executive Chef Tyler Fleckner and staff.

MONTEREY PENINSULA

Mardi Gras Fun at Scales

BY MARK BURGER, *Vice Chargé de Presse*



Vice-Chancellor Argemir Bon, Wendy Brodie, Bob Businger and Officer Stephanie Harkness.



Chevalier Skip Harrison, Chambellan Provincial Bailli Glenn Hammer and Co-Owner/Maitre de Table Restaurateur Sabu Shake.

ON FEBRUARY 8, 2016, the Monterey Peninsula Bailliage enjoyed a Mardi Gras-themed dinner at the beautifully remodeled Scales restaurant, owned by brothers Maître Restaurateur Chris Shake and Maître de Table Restaurateur Sabu Shake. The festivities kicked off with such New Orleans classics as oysters on the half shell, oysters Rockefeller, shrimp po' boys, and mini versions of the muffuletta sandwich. Pimm's Cup and Hurricane cocktails, among others, were served at the reception.

Attendees competed for the "best mask" title, and the rich array added up to a riot of color and feathers. Some individuals were unrecognizable until they took off their masks for dinner! As night fell and lights from the harbor could be seen through the windows, diners savored the parade of courses. As the sounds of the band revved up, the entrée of lump crabmeat-crusted filet mignon was served.

Many jumped up to dance away the meal while others topped off with bananas Foster and beignets. No one was worried about not eating during Lent—everyone was too full! 🍷

NEWPORT BEACH

Celebrating Fall on the California Rivera

BY SHERYLE ULYATE, *Vice Chargée de Presse*

ABREATHKING OCEAN sunset greeted Newport Beach Baillige members as they gathered at the St. Regis Monarch Beach hotel on September 28. At the terrace

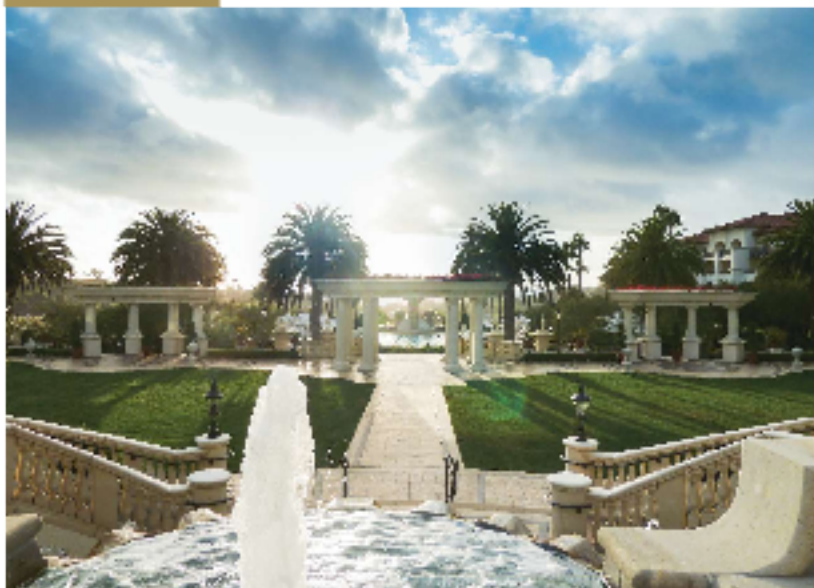
reception, the group toasted fall and enjoyed palate teasers that hinted at the fabulous dinner to come.

The grand doors of the Wine Cellar opened, and attendees entered the candlelit wine vault. They were welcomed by Executive Chef Frederic Castan, who started off the delicious meal with an oyster amuse-bouche.

Vice Echaon David Ashkenaze presented entertaining, informative facts about the evening's wines. With the artisanal cheese course, diners

could choose between Ferreira Late Bottled Vintage Port 2008 and Saxon Brown Parmelee-Hill Owl Box Black Syrah 2006. Of course, most of them wanted to try both!

The sweet finale was a perfect vanilla-poached plum with pistachio ice cream and rum sauce, paired with Elio Perrone Moscato d'Asti Sourgol 2012. At evening's end, Chef Castan introduced his talented team, and attendees enthusiastically acknowledged this example of the best of Chaine dining. This memorable meal kicked off fall in fabulous fashion. 🍷



Vice Chargée de Presse Sheryle Ulyate and Executive Chef Frederic Castan.



Dame Carolina Richard, Chevalier John Prichard, Vice Chargée de Presse Hon. Richard Allen and Dame Patricia Allen.



Nancy Williams, Vice Chargée de Missions Don Williams and Heather Cook.



Chevalier Dale Davis and Lauren Druves.



Executive Chef Frederic Castan, Pastry Chef Frederic Moreau, Chef de Cuisine Graeme Blair and Sous-Chef Emiliano Najera.



Wine Cellar at the St. Regis Monarch Beach
September 28, 2014

MAINE LOBSTER NAVARIN
Fall Garniture, Sautéed Emulsion
Merry Edwards Sauvignon Blanc 2012

PAN-SEARED BLACK COD
Sunchoka Purée, Button Chanterelles, Truffles, Soy-Port Reduction
Kistler les Noisetiers Chardonnay 2012

ROASTED DUCK BREAST
Late Summer Peach Gastrique, Roasted Fig, Brussels Sprouts
Falla Chardonnay Sonoma Coast 2012

VANILLA-POACHED PLUM
Pistachio Ice Cream, Farm Rum Sauce
Elio Perrone Moscato d'Asti Sourgol 2012



Dame Kelli Squires, Chevalier Frank Squires, Dame Karen Ross, Chevalier Randy Ross, Dame Cheryl Martin and Thom Martin.



Vice Echanson Hon. Robert Narmont, Marina Narmont and Vice Echanson Hon. Bill Kellner.



Bailli Provincial Renee Wilmeth and Vice Chancellor Argentier Jay Kitzman.



Chevalier P.J. Nanavati and Grace Nanavati.



Bill Collin, Dame Mire Collin and Chevalier Bonnie Griffin.



Dame Linda Bowen, Marvin Bowen, Chevalier Garry Booth and Stacy Booth.

SPRINGFIELD

51st Annual Induction Dinner

BY ROSALIE LOWERY, *Vice Chargée de Presse*

THE SPRINGFIELD BAILLIAGE'S fifty-first annual induction dinner was held at the Panther Creek Country Club on February 19, 2016. Bailli Provincial Renee Wilmeth and Bailli John Dale Kennedy presided over the ceremonies, after which attendees enjoyed a "French Connections" - themed meal created by Executive Chef TJ Martin.

The inductees were Dames de la Chaîne Leah Boente-Hukcher, Julie Cellini, Doreen Garza, Linda Moulton, Mariam Pogge, and Nikki Stampf, and Chevaliers Gerry Booth, Krieh Moulton, and Eric Sommer. In addition, Rosalie Lowery was elevated to vice chargée de presse.

"Share the Chaîne" awards were conferred upon Chevalier James McCernon, Dame de la Chaîne Brigitte Cutler, Vice Chancellor-Argentier Honoraire David Haaker, Vice Chargée de Presse Rosalie Lowery, Dame de la Chaîne Shelley Hoffman, Chevalier Phil Wheeler, and Vice Echanson Honoraire Bill Kellner for their sponsorship of the inductees.

Vice Echanson Honoraire Robert Narmont, Chevalier James Madison, and Chevalier J. William Roberts each received their officier commandeur pin, and Chevalier Phillip Wheat was awarded a commandeur pin.

Following dinner, attendees took advantage of the unseasonably warm weather to enjoy bourbon and cigars on the patio, concluding an evening of Chaîne joie de vivre. 🍷



Panther Creek Country Club

February 19, 2016

CHILLED LOBSTER-FINGERLING POTATO SALAD

Faveley Mercury Clos Rochette 2009

PAN-ROASTED COD

Giacchi Brandade, Butter-Poached Carrot Purée, Bay Scallop Beurre Blanc

O' Shaughnessy Estate Chardonnay 2010

GOAT CHEESE-WILD MUSHROOM GRÈPES

Ken Forrester Chenin Blanc 2014

SEARED DUCK BREAST

French Green Lentils, Prosciutto

Elio Grasso Ginestra Vigna Casa Mare Barolo 2013

PEAR-ALMOND TART

Toasted Hazelnuts, Burnt Orange Sabayon, Caramel

Château Ciments Barac 2009

PHILADELPHIA

Young Chefs at the Helm

BY ELIAY BARR, *Vice Chargé de Presse*

IT'S A GREAT time to be a foodie in Philadelphia. The mix of the "bring-your-own-beverage" culture, culinary sophistication, and low property values in pre-gentrified neighborhoods provides fertile soil for young chefs to blossom. Such is the case with Helm, a restaurant

located next to an abandoned building but just blocks away from Philly's current "it" neighborhood.

After apprenticing at some of the city's best venues, and with only \$10,000 in hand, Chefs Kevin D'Egidio and Mike Griffiths created Helm, which rose quickly to become one of the top restaurants in Philadelphia.

Helm is an innovative farm-to-table restaurant. Its seasonal menu is based on organic produce from local urban farms, meat from Amish Lancaster County, and just-harvested seafood from the Atlantic Ocean. The

chefs' style focuses on flavor intensity, classic techniques with modern twists, and a rustic feel.

Vice Chargé de Presse Eliay Barr and Officier Paul Koulogeorge organized a dinner for Philadelphia Baillige members on May 15 that highlighted the first fruits and vegetables of spring as well as Helm's unique style. Dish after extraordinary dish was served with wines matched to the intensity of the cuisine. 🍷



Helm
May 15, 2016

FAVA BEANS
Chèvre, Pickled Red Onion, Wild Mint
Greywacke Sauvignon Blanc 2014

WILD BOAR RAMP RAGÙ
Grilled Asparagus, Raw Egg Yolk, Pecorino
K Vintners El Jefe Tempranillo Blend 2009

PASTA AND CLAMS
Shiitake Pepper, Dried Tomato, Oregano
Doux Celestus Syrah Blend 2007

STUFFED QUAIL
Foie Gras Sauce, Wild Mushroom, Dill
Kosta Browne Pinot Noir Sonoma Coast 2009

STRAWBERRY GÂTEAU
Lemon-Balm Sour Cream
Raventos i Blanc de Nis Rosado Cava 2013



Chevalier Phil Barr, Officier Robin Lowey, Chevalier Marshall Campbell, Connie Campbell and Tom Corcoran.



Bailli Thomas Knox, Vice Chargé de Missions Linda Knox, Vice Chargé de Presse Eliay Barr and Officier Paul Koulogeorge.



Chevalier Tony Benedetto and Vice Conseiller Gastronomique Paul Schilli.



Officier Ellen Barr, Officier Joseph McGowan, Chevalier Ken Schoenholz and Dame Sandy Mulker.



General Manager Justin Manne, Owner/Chef Mike Griffiths, Officier Paul Koulogeorge, Vice Chargé de Presse Eliay Barr and Owner/Chef Kevin D'Egidio.

PHOTOS BY PAUL KOULOGEORGE



Maître Rôtisseur Andrew Helliwell, Vicky Helliwell, Director of Operations Gus Montesantos and Mary Montesantos.



Chef de Cuisine Lenny Messina.



Bailli Jerome Siller, Vice-Councillor Gastronomie Betty Siller and Vice-Councillor Cuisine Peter Mosconi.

LONG ISLAND

East Meets West at Lola

BY KEITH A. SILLER, *Vice Chargé de Presse*

ON JUNE 13, the Long Island Bailliage enjoyed a unique dining experience at Lola in Great Neck, New York, courtesy of Owner/Executive Chef Michael Ginoir and Chef de Cuisine Lenny Messina. U.S.-born Chef Ginoir left Wall Street to join the Israeli Defense Forces, where he also learned modern foie gras processing (he went on to co-found the famous Hudson Valley Foie Gras in Upstate New York). At Lola, both influences were evident: hot and cold meze preceded creative entrées combining signature Hudson Valley ingredients with Mediterranean accents.

Confrères and guests in attendance representing nearby Glen Cove Mansion included Maître Rôtisseur Andrew Helliwell and his wife, Vicky Helliwell, and Director of Operations Gus Montesantos and his wife, Mary Montesantos. Bergen County Bailli Oleh Bachynsky and Bailli Honoraire Sarah Bachynsky, who frequently attend Long Island Chapter events, had high praise for the evening, proclaiming it the best Long Island event they had experienced.

Lola epitomizes the Chaîne experience. Whether you are from the east, west, or anywhere in between, those who are lucky enough to have experienced both are sure you will feel the same way. 🍷



Lola
June 13, 2016

HUDSON VALLEY FOIE GRAS TORCHON
Fig Glaze, Toasted Almond
Hermann J. Wiener Dry Riesling 2014

CHAÏRED SPANISH OCTOPUS
Hazelnut Romesco, Five-Roasted Leek
Bodegas D'Barra Godello Valdeorras 2013

FOIE PLAN ROYALE
Wild Mushroom Friandise
Leona Crianza Rioja Tempranillo 2014

ROASTED HUDSON VALLEY DUCK
Butternut Squash Mashed, Pickled Peach
Domaine Comte Senard Pinot Noir 2011

POMEGRANATE-ZA'ATAR-BRAISED LAMB SHOULDER
Charred Eggplant Purée, Goat Cheese-Filled Piquillo Pepper
Remy Cabernet Sauvignon North Coast 2014

RHUBARB CONSOMME
Spiced Rhubarb, Black Pepper-Vanilla Ice Cream
Jaume Serra Cristalino Brut Rose Cava N.V.

HALVAH PARFAIT
Dow's Late Bottled Vintage Port 2009

DENVER MILE HIGH

Daring Summer Soirée

BY STACY OHLSSON, *Vice Chargée de Presse*

MARKEDLY OUT OF character for the Chate's distinguished membership, the Denver Mile High Bailliage's soirée on August 21 was held in a former brothel. Some were shocked as they descended the stairs to what one attendee called "The Dungeon." Admittedly, the art and other decorations were on the risqué side.

The building now houses Ophelia's Electric Soapbox restaurant, whose parent company, Edible Beats, is known for offering high-quality, creative cuisine. With Culinary Director Jeremy Kittelson at the helm, diners relished the delicious five-course meal. Sommelier Nathan Turk expertly paired the dishes with exquisite wines, while Executive Pastry Chef Lauren Seibert prepared the sweet finale.

Several out-of-town confrères were in attendance, as both the Aspen and Vail chapters had recently hosted events. Special guests included Denver Mile High Bailli Honoraire

Jim Kugeler, Argentier National Rufus Cressend, New Orleans Bailli Yvette Cressend, and Vice Echanson National Honoraire Antonio Busalacchi and his wife, Maria Busalacchi.

Denver Mile High is a young bailliage, and confrères were pleased that officers are pushing the envelope to create new and exciting experiences for all. 🍷



Ophelia's Electric Soapbox

August 21, 2016

PEACH PANNA COTTA

Broken Shovel Farm Goat Cheese, Crispy Serrano Ham, Chili-Garlic and Peaches, Marcona Almonds

La Marca Albariño 2015

STUFFED SQUASH BLOSSOMS

Fresh Pulled Mozzarella, Tomato Jam, Basil, Arugula, Eggplant-Sunflower Seed Pesto

Maya Sauvignon Blanc 2015

ROASTED BRANZINO

Smoked Mozzarella, Prawns, Clams, Hairloom Squash, Artisanal Bread, Cioppino

Hayden Pinot Gris Rose
Willamette Valley 2015

BISON NEW YORK STRIP

Corn Pudding, Black Truffle-Blueberry Gastrique

Cabot's Bardolino Nebbiolo 2011

CHERRY TART

Palisade Cherries, Whipped Sweet Ricotta, Candied Sage-Marzipan-Ice Cream

Navarro Late Harvest Gewürztraminer
Anderson Valley 2013



Argentier National Rufus Cressend, New Orleans Bailli Yvette Cressend, Bailli Hon. Jim Kugeler, Bobbie Kugeler, Vice Echanson National Hon. Antonio Busalacchi and Maria Busalacchi.



Maître Hôtesse Kristin House, John Hamner and Catherine Hamner.



Dame Isley Miquel and Chevalier John Miquel.



Vice Chargée de Presse Stacy Ohlsson, Vice Chargée de Missions Les Paul, Vice-Chargée Argentier Elisa Adama and Vice Conseiller Gastronomie Becca Reichemberger.



Chevalier Don Winslow, Dame Betty Winslow, Francine Althoff and Chef Rössler Bill Althoff.

SEATTLE

Annual Gala at the Seattle Golf Club

BY ROBIN DU BRIN, *Pacific Northwest Châgée de Presse Provinciale*, AND BERTRAND DE BOUTRAY, *Pacific Northwest Bailli Provincial*



Officers and inductees.



Long Shadows Vintners Co-Owner Kathleen Shoup, Co-Owner Allen Shoup, and Darro Pamela Rolfo.



Vice Châgée de Missions Kurt Owen.



Bailli Provincial Bertrand de Boutray, Conseiller Gastronomique National Hon. Mel Sturman, Bailli Robert Cugini, and Bailli Hon. Ray Mary.

THE SEATTLE GOLF Club was established in 1900 to "facilitate and encourage the development of the noble game of golf." In 1907, the club moved to its current location in North Seattle and is situated on a spectacular property surrounded by beautiful gardens, manicured lawns, and Douglas firs. Seattle Bailliage members held their annual induction dinner there on May 14. The event was made possible by Long Shadows Vintners Owners Allen and Kathleen Shoup, who are longstanding club members.

As longtime CEO of Château Ste. Michelle Winery, Allen Shoup built the company into a powerhouse in Washington State. He later initiated a joint venture between Antinori and Château Ste. Michelle (resulting in the award-winning Red Mountain Col Solare wine), and after leaving Château Ste. Michelle, he and his wife established Long Shadows Vintners, with the idea of working with some of the best international winemakers to create wines using Washington grapes. These ventures include Poet's Leap Riesling with Armin Diel, Feather Cabernet Sauvignon with Randy Dunn, and Sequel Syrah with John Duval, among others.

At evening's end, thanks and kudos were extended to Executive Chef David Engler and his team for creating a delicious, elegant dinner worthy of this important and celebratory induction gala. 🍷

PITTSBURGH

Celebrating St. Clair at 100

BY ANN KOLNER, *Vice-Chargée de Presse*

PITTSBURGH BAILLIAGE MEMBERS gathered at the St. Clair Country Club on April 17, 2016 to celebrate the centennial anniversary of one of Pittsburgh's most elegant venues. Founded in 1916, the club is named for General Arthur St. Clair, who fought in both the

French and Indian War and the Revolutionary War. Over the years, the club has retained the gracious ambience and idyllic character of a countryside haven, making it the perfect setting for a Chateau dinner.

Hosting the event were Executive Chef/ Chef Rôtisseur Vince Sanzotti and General Manager/Maitre de Table Restaurateur Steven Gonzalez. They collaborated with Bailli Jill Kummer to deliver a lovely, joyous evening. The eight-course menu, with superb wine pairings, made for a leisurely and comprehensive dining experience!

After savoring every aspect of the feast, attendees applauded Chef Sanzotti, General Manager Gonzalez, and their talented team. It was no mystery to the

group why the St. Clair Country Club was still going strong at 100—the culinary team outdid themselves by presenting diners with another unforgettable gastronomic event. 🍷



St. Clair Country Club

April 17, 2016

AMERICAN WHITE PEKING DUCK
Stewed Ramp, Pickled Blueberries, Hibiscus Crystall, Truffle Cloud
 Terradora di Paolo Rosamovato 2014

WILD ORA KING SALMON-STARBUCKSON PEAR SOUP
Sea Beans, Parsy Petals, Kale, Micro Samosa
 Paderhof Riesling Alto Adige 2014

BEEF-CRISPY BUTTERMILK SALAD
Vanilla Infused Goat Cheese, Pumpkin Seed Pasta
 Vincent Vatan Pouilly-Fume 2013

SMOKED WESTMORELAND QUAIL BREAST
Potenta Gnocchi, Wine Braised Quail Turnover, Zucchini, Carrot Marbles, Port-Jumper-Butter Sauce
 Domaine Jean Chauvemet Nuits-Saint-Georges 2012

Sirloin of Miyazaki Beef
Himalayan Sea Salt Block, Quinoa Cake, Pickled Corn, English Cucumber
 Pecchenino le Coste Bardolo 2011

VEAL LOIN "ROAST BEEF"
Hainloom Tomato, Asparagus, Quail Egg
 San Pericolo Austril 2007

CHOCOLATE MACARON CAKE
Almond Sherbet, Warm Chocolate Sauce
 Toro Albala Don PX Gran Reserva Sherry 1983



Pittsburgh Bailliage members.



Vice Echarson Joseph Bello, Natalie Bello, Lydia Clinton, Ecuier Brandon Kummer and Jordan Kummer.



Conseiller Culinaire Provendal Hon. Arthur Mangia and Chevalier Richard Teodor.



Chevalier Alan English, Chevalier Frank Yocca, Pim Burkey and Chevalier David Burkey.



Holly Panzera, Pittsburgh Young Chefs Rôtisseurs Competition winner Amanda Sheup and Vice Conseiller Culinaire Richard Panzera.



St. Clair Country Club team.

PHOTOS BY HENRY BETH BEARD AND JILL KLUMBER

HARTFORD

Seafood Serenade

BY JENNIFER GARDNER, *Vice-Chancellerie-Argentier*, AND BOB NICHOLSON, *Vice-Conseiller Gastronomique*



Juni Singer-Drobnitz, Sandra Blumer and Jackie Rostle

A SPRING TIME seafood safari on April 10, 2016 attracted Hartford Bailliage members to Max Fish restaurant, where they experienced Executive Chef Robert Peterson and Sous-Chef Matt Burrill's inspirational cuisine. This unusual take on a classic Chaine



Nassau Maria Rössner, Mercedes Henry and Daniela Edeol-Clecar

dinner involved some of the finest of white wines, including a Grand Cru small-grower champagne from Varrier-Fannière; an uncommon, small-production Domaine Martin Sancerre Rosé; Jermann Pinot Grigio 2014; and Ramey Chardonnay Hyde Vineyard 2012.

Smoked Scottish salmon was highlighted by Mount Beautiful Pinot Noir 2014, while deconstructed tiramisu with fried tiramisu ice cream played well alongside Caffè Borghetti di Vero Caffè Espresso liqueur. On a whimsical note, tableside gifts of Swedish fish in cellophane bags tied with colorful ribbons provided another variation on the evening's seafood theme. Max Restaurant Group Managing Partner Brian Costa demonstrated five-star aplomb and expert wine service throughout the meal as he and his team seamlessly executed the multicourse culinary serenade. 🍷

LACS ET DES BOIS

Italian Family Tradition at Via Emilia

BY BEVERLY MENTZER, *Vice-Chargée de Presse*



Bailli Cheryl Kenny and Linda Gilbey

THE FAVORITE PLACE to eat of many Italian people is at their mother's home. Lacs et des Bois Bailliage members celebrated this longstanding tradition on January 9, 2016 at the family-owned Via Emilia Italian Restaurant. For more than five decades and spanning three generations, the Orioli family has shared their passion for the traditional cuisine and culture of northern Italy's Emilia-Romagna region. Lacs et des Bois confrères are delighted that Domenico and Ekla Orioli's legacy has continued with their son, Carlos, and grandson, Enrique, as the family chose to open its eighth restaurant in their neighborhood!

Matriarch Ekla serves as executive chef at Via Emilia, while Enrique is managing partner. Together with Bryan Belmarez, who recently earned his sommelier credentials (congratulations!), they planned and executed a delectable dinner with fantastic wine pairings. Omar Barranco and Luis Silva delivered the meal with impeccable service.

Bailli Cheryl Kenny closed the event by presenting Chef Orioli and her team with an engraved Chaine plate to commemorate the delightful evening of traditional Italian cuisine. 🍷



Via Emilia Italian Restaurant

January 9, 2016

PAN-SEARED SCALLOPS

Beurre Blanc Sauce

Caprizo Chardonnay 2013

PORK TENDERLOIN MEDALLIONS

Fig-Balsamic Reduction,

Garlic Mashed Potato

Rosini Invetro 2011

GRILLED DOUBLE-CUT LAMB CHOPS

Mint Potato Sauce, Asparagus

Tenuta Sant'Antonio Torre Meloni

Cabernet Sauvignon 2012

TRAMISU

Warre's Oisma 10-Year-Old Tawny Port

JAMAICA

Petit Bouche at the Regency

BY KERRI-ANNE RECKORD, *Vice-Chargée de Presse*

ON MARCH 19, 2016, Jamaica Bailliage members arrived at the Terra Nova All Suite Hotel for a much-anticipated black-tie event. The evening began on the Regency Deck, where attendees were graciously greeted by General Manager/Maitre d'Hôtelier Michelle Hussey. While reconnecting with one another, they sipped

French 75 cocktails and nibbled delicious hors d'oeuvres.

The group was then invited into the elegant, candlelit Regency Room to dine. After a warm welcome from Bailli Derek Elder, Vice Conseiller Culinaire Pierre Battaglia and Terra Nova's Culinary Consultant and Stylist Ardele Dalla Costa introduced the evening's *petit bouche* theme. The dinner wines came exclusively from Stags' Leap Winery and were introduced by Jessup Marion, sales manager for regional distributor Banks Channel LLC. Once again, Executive Chef Kenard Swaby and his team outdid

themselves with an unforgettable six-course culinary experience.

Before departing, attendees received a special gift of Terra Nova's signature pepper sherry. Thanks and kudos not only to Chef Swaby and his culinary brigade but also to the waitstaff for their impeccable service and to the rest of the Terra Nova team for their remarkable attention to detail! 🍷



Regency Restaurant
March 19, 2016

LOBSTER TRIO
Stags' Leap Chardonnay
Napa Valley 2013

LAYERED SALAD
Scotch Bonnet Tomato, Lemon, Garlic-Parsley Bulgur Wheat, Cucumber Slaw, Nasturtium, Parmesan-Pistachio Crustini

Stags' Leap Chardonnay
Napa Valley 2013

SNAPPER TRIO
Stags' Leap Chardonnay
Napa Valley 2013

PORK TRIO
Stags' Leap Merlot Napa Valley 2012

PRIME PETIT FILET MIGNON
Shave of Truffle, Béarnaise Sauce, Pink Peppercorn-Pineapple Sauce, Merlot Reduction, Turned Potatoes, Pan-Seared Brussels Sprouts

Stags' Leap Petite Sirah
Napa Valley 2010

**OPERA MINATURES,
MINIATURE MERINGUES,
SOURSOP CRÈME BRÛLÉE**



Vice-Chargée de Presse Kerri-Anne Beckford, Officier Sharon Lake, Dame Marjory Kennedy, Dame Cathrine Kennedy and Dame Brandi Kirkland.



Vice Conseiller Gastronomique Hon. Larry Watson, Amanda Watson and Vice-Chargée de Missions Hon. Brian Sang.



Executive Chef Kenard Swaby.



Chevalier Peter Glaze, Chevalier Patrick Smith, General Manager/Maitre d'Hôtelier Michelle Hussey and Chevalier David Bamiller.



Maitre d'Hôtelier Charmaine Deane, Dame Gio Abraham and Dame Megan Deane.



James Lechler, Jackie Lechler, Bailli Derek Elder and Chevalier Duncan Stewart.

PHOTOS BY CHRIS TORRES @ CLOBO



Dame Marian Pogge, Dame Karen Ross and Rhone Kennedy.



Anne Haaker and Vice-Chancellor Argemir Jon David Haaker.



Vice-Conseiller Gastronomique Lynda Preckwinkle and Tom Gray.

Savoring the evening's examination of this conundrum.



Chevalier Randy Ross, Dame Karen Ross and Vice-Chancellor Argemir Jay Korman.

SPRINGFIELD

The Chicken or the Egg?


BY ROSALIE LOWERY, *Vice-Chargée de Presse*

A GENTLE SPRING shower whetted the appetites of those attending the Springfield Chapter's *Châne* egg-stravaganza at Maldaner's Restaurant on April 20, 2016. After shaking off a few raindrops, the cozy group was welcomed by Bailli John Dale Kennedy.

Owner/Chef Michael Higgins devised the event theme: "Which Came First, the Chicken or the Egg?" Each course featured an egg and the adult version of that egg. The wines were selected by Chambellan Provincial Honoraire Geoff Bland, who chose several from the bailliage's Thomas Pearson Memorial Wine Cellar.

Attendees were also delighted by the table landscapes designed by Vice-Conseiller Gastronomique Lynda Preckwinkle. Packets of flower seeds and egg timers were scattered among the spring floral arrangements, and little sous-chef rubber ducks held court at each place setting.

During intermezzo, Chambellan Provincial Honoraire Bland provided wine notes and invited diners to enjoy more of their favorite selections, while Chef Higgins offered commentary on the development of the menu theme and courses.

As attendees departed, they were no closer to knowing the answer to the perennial chicken-versus-egg question. All agreed, however, that they had truly savored the evening's examination of this conundrum. 



Maldaner's Restaurant
April 20, 2016

QUAIL EGG AND QUAIL
*Little Gem Lettuce, Baby Greens,
Rolling Meadows Beer Vinaigrette*
Belle Glas Pinot Noir 2010

PANCIETTA-WRAPPED SALMON
Smoked Salmon Caviar
Capitax Pinot Noir 2010

POACHED DUCK EGG
*Roasted Onion Consommé,
Smoked Duck*
Domaine la Bousinière Gigondas 2008

OSTRICH STEAK
Savory Bread Pudding, Ostrich Egg
De Trafford Cabernet Sauvignon 2007

POACHED CHICKEN CRÈME BRÛLÉE
Made with Chicken Eggs
Dandelion Vineyards Legacy
of the Barossa 30-Year-Old
Pedro Ximénez N.V.

NEWPORT BEACH

Summer Fare at the Fairmont

BY SHERYLE ULYATE, *Vice Chargée de Presse*

A BEAUTIFUL POOLSIDE reception welcomed Newport Beach Baillige members and guests to the Fairmont Hotel on July 17. Bailli David Weinberg hosted the event, which catered to guests interested in *Chaîne* membership.

The conversation was lively as enthusiastic members talked with inquisitive guests about *Chaîne* camaraderie and the pleasures of fine-dining events and travel. One of the guests, Sommelier John Oliveira, will be sponsored by Newport Beach confrères in the next Young Sommeliers Competition. Another guest, Nancy Lina—a food writer for the *Orange County Register*—was fascinated to learn about the *Chaîne* and its rich history. Following the event, she published an article about the organization that made

specific mention of the Newport Beach Chapter. Executive Chef Brian Doherty presented “Tastes of Summer” to attendees in five artistic, carefully crafted courses. Vice Echanson David Ashkenaze did an exceptional job of selecting the wine accompaniments and presented amusing factoids between courses. Bailli Weinberg was also part of the planning team. Members and potential members agreed that the evening had been a *Chaîne*-tastic experience for all!



Fairmont Hotel
July 17, 2016

BLUEFIN TUNA TARTARE
Sautéed Foie Gras, Sunny-Side-Up Quail Egg
Tablas Creek Pinot in de Tablas Rose 2015

ARUGULA WITH LOBSTER CARPACCIO
Warm Camembert, Speck Ham Crostons
Fossil Block Uli Bien Nacido Vineyard Chardonnay 2014

ANGUS BEEF FILET
Braise of Oxtail, Shallots, Carrots
Clos Du Val Cabernet Sauvignon 2013

CHOCOLATE TRUFFLE TORTE
Espresso Ice Cream
Domaine la Tour Vieille Banyuls Rimage 2014



Bailli David Weinberg, Chevalier Michael Dula and Commandeur Jerry Harrington.



Executive Chef Brian Doherty, Vice Echanson David Ashkenaze and Sommelier John Oliveira.



Dame Debra Weinberg, Vice Chargé de Presse Hon. Martin Davis and Cynthia Davis.



Dame Miriam Hungerford, Vice-Chancellor Argente David Hungerford, Jennifer Weinberg and Stephen Barry.

NORD EST DE LA FLORIDE

Contemporary Dining at Sbraga

BY GAYLE BANKS, *Vice Chargée de Presse*



Roberta Foll, Esther Schlegel, Vice Echauson Joanne Maron and Chevalier Howard Kaplan.

THE NORD EST DE LA Floride Bailliage was treated to a unique dining experience at Sbraga on April 10, 2016. Nationally acclaimed Owner/Executive Chef Kevin Sbraga recently introduced Jacksonville, Florida, to a contemporary culinary approach to the cultural influences of Northeast Florida. Using regionally sourced ingredients, each beautifully plated dish was shared by two or more diners.



Chevalier Joe Martin and Dame Corinne Martin.

Attendees were greeted in the modern, upscale restaurant with artfully presented hors d'oeuvres. The first seated course of angel biscuits, grain bread, and soft pretzel radish served on wood planks with hand-stretched mozzarella, pickled strawberries, lava beans, and squid ink gave diners a preview of the gastronomic delights ahead.

Lioco Chardonnay 2013 was served with the first three courses. A creative salad was followed by grilled duck breast, complemented by Banfi Belnero Toscana 2011. The meal closed with two rich desserts—chocolate *pots de crème* and peach Bavarian—served with a choice of liqueurs.

Chef de Cuisine Justin Petruce, General Manager Peter Iattanzio, and their staff, in collaboration with Bailli Steven Jones, orchestrated an evening that the Nord Est de la Floride Bailliage will not soon forget. 🍷

SAN ANTONIO

The Accidental Fiesta Flambé

BY MIA ROSEN, *Dame de la Chaîne*



Joni Savola, Dame Gil Boswick, Dame Patricia Parker Wilber, Dame Tomoko Hibari, Esuko Maqinaband and Dame Cindy Bachman.

SOMETIMES setting fire to the kitchen is an effective way to burn a memory into one's soul. The sight of bright flames makes an impression. Wafting smoke combined with aromas of delicious food whet the appetite.



Dame Mia Rosen, Chef Justin Ward, CHE, CEC, and Bailli Vivian Ray.

On April 23, 2016, during the city's annual Fiesta Week, the San Antonio dames de la Chaîne gathered at the Culinary Institute of America, San Antonio, where they were greeted by Managing Director/Bailli Honoraire Fernando Salazar. Stylishly bedecked with toques, the dames began their adventure in *antojito* making. The kitchen soon became a maze of hip-bumping dames wielding chopping knives. Chef Justin Ward, CHE, CEC, coordinated the activity with ease and grace even when an accidental flambé made a grand appearance. This chef knows how to soothe the torrent of kitchen madness!

The dames prepared *tiraditos* from Peru. Some prepared tuna *tiraditos* in an *aji rocoto* sauce using their own Japanese specialty knives.

Eventually, burners were turned off, ovens cooled, flames from the grill died down, and counters wiped clean. Toques and aprons were set aside as the dames settled in for the feast. There could not have been a more cheerful group of women enjoying a Fiesta event in San Antonio! 🍷

WASHINGTON, D.C.

Dinner at the French Ambassador's Residence

BY CLAUDETTE VERONICA FERRON
Vice-Chargée de Presse

ON MAY 24, Washington, D.C. Bailliage members dined at the residence of French Ambassador to the United States Gérard Araud. Nestled amid gardens redolent of Versailles and Giverny, the property epitomizes French elegance and style. The ambassador's chef, Michel Bastid, is a culinary genius who studied under Michelin-starred chefs Michel Portes, Régis Marcon, and Michel Troisgros; won the prestigious Gault & Millau Young Talent Award in 2016; and created morsels of paradise for confrères.

After the reception, Jurisconsult Paul Haar saluted the ambassador in front of the eager attendees. The evening's culinary highlights included braised artichoke in basil broth, poached cod with vegetables in Sancerre sauce, and roasted duckling with vegetable puff pastry in sherry reduction. The group then welcomed Conseiller Culinaire et des Professionnels National Reimund Pitz and Orlando Maître de Table Restaurateur Sandy Pitz, as well as Antalya Vice Conseiller Culinaire Rutger Ganslandt and his wife, who had traveled from Turkey to attend the event.

The meal closed with Chef Bastid's rhubarb-strawberry tart with vanilla ice cream. The loveliness of the location enhanced a spectacular meal to create an event of rare sophistication. 🍷



PHOTOS BY ANNE PHOTOGRAPHY AND ALIAN BAI



Vice-Chancellor Argenier David Burka and Dame Rebecca Burka.



Antalya Vice Conseiller Culinaire Rutger Ganslandt, Balli Judith Marza and Conseiller Culinaire Provincial Hon. François Dionot.



Chevalier Mark Lewonowski and Susan Rees.



Chevalier Allan Suchinsky and Laura Brotman.



Conseiller Culinaire et des Professionnels National Reimund Pitz, French Ambassador Gérard Araud and Orlando Maître de Table Restaurateur Sandy Pitz.

PHOTOS BY KATHY SHAY AND STEVE LARSON



Vice Echangon Mon. Allen Valliant, Chambellan Provincial Denise Valliant, Brianna Stopper, Rebecca Larson and Vice Chambellan Argemir Savelo Larson.



Chevalier Dick Goss, Linda Gusk, Dame Linda Goss and Vice Conseiller Gastronomique Dan Buchanan.



Jeff Robinson, Chevalier Charlie Eppright, Dame Patsy Eppright and Becky Robinson.



Johnny Kyger, Kris Phelps, Marianne Kyger, Debbie Smolk and Jim Smolk.



Musician Charles Thibodeaux.

AUSTIN

Laissez le Cochon Rôtir!

BY KATHY SHAY, *Vice Chargée de Presse*

OR, AS WE would say in Texas, "Let the pig roast, y'all!" Austin Bailliage members gathered at Swoop House on the beautiful spring night of April 9, 2016 to return to their Chaîne roots and enjoy the whole hog—their first rotisserie pig. The festivities began in the garden, where the music of Charles Thibodeaux and the Austin Cajun Aces transported attendees to the Louisiana bayou. Several confrères rolled up their sleeves and competed in a lively bocce tournament while others tried their hand at croquet. Drinks flowed and hors d'oeuvres were passed as all enjoyed the informal get-together.

Daniel Hebert, the evening's rôtisseur, found his way from New Orleans to Austin after Hurricane Katrina. He displayed the fifty-seven-pound swine in full view (to the dismay of a few who preferred their pork limited to two pounds of trimmed meat on a tray at Whole Foods!). Duck gumbo with a roux the color of molasses was just one of the highlights of the meal in the rustic cottage.

While the swine was not hand cranked as per the Chaîne method from the year 1248, the motorized display over an open charcoal pit provided attendees great entertainment and the finished product allowed ample opportunity to pig out! 🐷

CHICAGO

Enlightened Hospitality Flows at GreenRiver

BY TODD ARKEBAUER, *Vice Chargé de Presse*

ON JUNE 20, Chicago Baillige members experienced an extraordinary epicurean adventure at GreenRiver, a fine-dining establishment and cocktail lounge recently opened by renowned restaurateur Danny Meyer and his Union Square Hospitality Group. Attendees were impressed by the gorgeous space offering spectacular city views and a stunning wrap-around terrace, where the reception took place.

Head bartender Julia Momose has developed one of Chicago's premier cocktail programs, and the group was introduced to two of her complex spice-centric cocktails. Superstar Executive Chef Aaron Lirette created a brilliant five-course meal that incorporated luxurious ingredients with

exciting twists to his trademark seasonal American fare. Chambellan Provincial/Bailli Mon Roldan presented a *Chaîne* plaque to the GreenRiver team and thanked General Manager Will Sears, Assistant General Manager Dan Jones, and Restaurant Manager Jessica McGlynn. He also acknowledged Chef Lirette, Pastry Chef Ji Hyun Yoon, and mixologist extraordinaire Momose. GreenRiver's enlightened hospitality, imaginative gastronomy, and creative cocktails combined with the baillige's superlative wines made the final event of the Chicago Chapter's fiftieth anniversary season an unqualified success! 🍷



Vice Paroizo, Vice Chargé de Missions Hon. Elan Jacoby, Vice Chargé de Presse Todd Arkebauer, Chevalier Carl Arkebauer and Chambellan Provincial/Bailli Mon Roldan.

PHOTOS BY ERIN DODD VAZQUEZ





GreenRiver
June 20, 2016

LIVE SCALLOP
Sea Bean, Cucumber, Green Tomatoes
Cremas Furmint Mandolin Dry 2009
G&H Gin & Tonic

DUCK RAVIOLI
Short Rib Consomme
Azienda Agricola Falletto di Bruno
Giocosa Barberesco Asli 2001

ROASTED HALIBUT
Blistered Tomatoes, Garlic Scapes,
Amontillado Sherry Sauce
Julia's Chaîne Sherry Special

STRIP STEAK
Truffle Jus, Porcini, Asparagus,
Pommes Purée
Château La Mission Haut Brion
Pessac-Léognan 1989

CHERRY JUBILEE
Long Peppercom, Panna Cotta,
Old-Fashioned Ice Cream
Château Sudréacut Sarutem 1989



Vice Chargé de Missions Beth Lang and Dame Linda Garand.



Dame Diana Ambrusar, Chevalier Kent Ambrusar and Dame Inez Saunders.



Chicago confins with GreenRiver team.



Officers and Inductees.



Chevalier Mark Goldman, Chevalier W.C. Goad, Vice Conseiller Gastronomique Gina Lodes, Mark Farrow, Ann Farrow, Chevalier Perry Farmer and Dame Jessica Farmer.



Vice Chancellor-Argentier Ron Brent Curry, Dame Susie Curry, Vice Chargée de Missions Heather Revelis, Vice Conseiller Gildaire Andy Revelis, Vice Chancellor-Argentier Lynette Savage and Chevalier Randy Savage.



Tulsa Baillage members.



Chevalier Steve Sherrod and Dame Kim Sherrod.



Executive Chef Jonathan Moosmiller, CMC (second, center), and team.

TULSA

The Delicious Influence of Italy

BY MARY ANNE LEWIS, *Vice Chargée de Presse*

THE TULSA BAILLIAGES most opulent celebration each year is its grand induction gala. On May 13, nearly seventy confrères gathered within the gracious walls of the renowned Southern Hills Country Club. While enjoying multiple rounds of Verdicchio from the Italian appellation Castelli di Jesi, attendees surrounded the evening's stars: the seven inductees and four élèves.

The ceremony took place between the first and second dinner courses. Bailli Sue Gerkin, with assistance from chapter officers, inducted Dames de la Chaîne Wendy Burgy, Jessica Farmer, Tara Jackson, and Melissa Fell, and Chevaliers General David Burgy, Perry Farmer, and Lance Frye. The élèves were Vice Chancellor-Argentier Lynette Savage, Vice Chargée de Missions Heather Revelis, Vice Conseiller Gastronomique Gina Lodes, and Vice Echanson Steve Gerkin.

During the meal, Italian opera baritone Kyle Bloomer and concert pianist Suzy Meredith Orr mesmerized the group with three haunting arias, earning them enthusiastic applause at evening's end. Executive Chef Jonathan Moosmiller, CMC, received an engraved, crystal bowl in recognition of the warm and inviting evening. 🍷



Southern Hills Country Club
May 13, 2016

HOUSE-MADE MOZZARELLA
Tomato Jam

JUMBO SHRIMP CROSTINI
White Bean Pasta, Tomato
Confit, Sicilian Oil

LAMB DUO: BRAISED
SHANK, ROASTED LOIN
Saffron Risotto, Apranagus,
Wild Mushrooms

RICOTTA CHEESECAKE
Mustard Fruit, Limoncello

GRAND BAHAMA

Celebration of the Sea

BY DEL FOXTON, *Vice Chargée de Presse*

PHOTOS BY CLARENCE GREEN



Patrick Alias, Dame Brigette Alias, Jane Clement and Officer John Clement.

GRAND BAHAMA

Baillige members enjoyed a "Celebration of the Sea" at Freepor's water-side Flying Fish Modern Seafood restaurant on April 6, 2016. Amid the serene décor of this popular and acclaimed restaurant, Owner/Chef Tim Tibbitts presented diners with a special opportunity to experience the bounty of the turquoise waters surrounding this island paradise.

Preparing local seafood and other ingredients with consummate skill and creativity, Chef Tibbitts employs both traditional and modern cooking techniques. His cuisine is complemented by wines chosen by his wife and partner, Rebecca Tibbitts—the Bahamas' only female Certified Sommelier.

At the reception, confrères mixed and mingled while snacking on seafood treats and sipping wine. During the amazing seven-course meal, they took in the beautiful sunset over Bell Channel Bay.

At evening's end, Chef Tibbitts, Sommelier Tibbitts, and the Flying Fish team received enthusiastic applause for orchestrating this magical event. Living on a tropical island has many perks besides the beautiful weather and therapeutic waters, and Grand Bahama Baillige members make sure to enjoy these benefits to their fullest. 🍷



Chowler Graham Toledo and Vice-Chargée de Mission Hon. Tara Boscora.

NEW JERSEY

Flag Day at Laboratorio Kitchen

BY DIANA STROUP, *Vice Chargée de Presse*



Jerry Nardella, Owner/Executive Chef James Desisto and Bailiff Joe Marino.

DRESSED IN RED, white, and blue and feeling patriotic, New Jersey Baillige members gathered at Laboratorio Kitchen in Montclair, New Jersey, on June 14 to celebrate the adoption of the U.S. flag on that same date in 1777. The restaurant was decorated with American flags and themed throughout with stars and stripes.

A graduate of Johnson & Wales University, Owner/Executive Chef James Desisto worked under such industry luminaries as Emeril Lagasse, Tyler Florence, and Mitchell Altholz before opening his own establishment. The inspiration for the evening's menu came from his childhood memories of his grandmother's cooking, family dinners around the table, and the American flag.

Vice Conseiller Gastronomique Sharon Severtz selected the wine accompaniments. A super mineral champagne, *Bereche et Fils Brut Reserve N.V.*, is part of the Growers Champagne movement. Other highlights included *Le Potazzine Parus Toscana Rosso 2013*, a "baby Brunello" that comes from younger vines, and *Casa de Santa Eufemia White Port 1973*, an unusual gem with dried fruit, almond, and toffee notes and a slight salty minerality on the finish. The event left attendees proud and thrilled to have spent an evening sampling the very finest American cuisine. 🍷



Dame Maria Dreyera and Betty Murphy.



Newport Beach Bailliage members.



Chevalier Raj Bhatia, Chevalier Larry Higby and Professionnel du Vin Pritam Banerji.



Dame Carolina Prichard and Chevalier John Prichard.



Bailli d'Honneur/Grand Commandeur William Mathews, Mary Widner, Jim Widner and the late Bailli d'Honneur Irene Mathews.



Chevalier Josh Anderson, M^{me} Bilja Jasimovic and Chevalier Dale Davis.



Ethan Hambran, Michele Williams, Nancy Williams and Vice-Chargé de Médions Don Williams.



Mary Kaye Ashkenazi and Vice-Echaire David Ashkenazi.



Staff with Bailli David Weinberg.

NEWPORT BEACH

Homage to Escoffier at the California Club

BY SHERYLE ULYATE, *Vice-Chargée de Presse*

ON MARCH 15, 2014, the Newport Beach Bailliage enjoyed a special dinner at the California Club, which has maintained the highest caliber of décor and service for more than 125 years. In addition to its famous art collection, the private Los Angeles club is known for its superb cuisine and impressive wine cellar. Bailli d'Honneur Irène Mathews collaborated with renowned Executive Chef Jean-Marc Weber on an exquisite meal using recipes created by Auguste Escoffier and interpreted by Chef Weber. Wines from the club's cellar accompanied the courses.



California Club
March 15, 2014

TRUFFLE SOUP PAUL BOUÏSE
Le Clos Glorieux Don Nardo Sherry

BRASED WHITE SEA BASS
Potato Crust, Asparagus, Caviar
Granbazán Albariño
Etiqueta Verde 2011

ROASTED LIBERTY FARMS DUCK BREAST
Corn Polenta, Mulberry Sauce
Sylvain Langouste au Hauts-Gôtes de Beaune Clos Marc 2010

BEEF WELLINGTON
Périgourdine Sauce
Château Geyssac Médoc 2007

PALETTE OF CHOCOLATE
Almond, Nougat

Médaille Présidentielle recipient/Bailli d'Honneur William Mathews shared interesting facts about the huge influence Escoffier has had on modern fine dining. A proponent of refined simplicity in presentation, he believed that culinary professionals should work continuously to improve their skills and knowledge. He also established an organizational system for commercial kitchen and sanitation standards.

Chef Weber led his culinary brigade and waitstaff in doing justice to the high standards of food preparation and service established by Escoffier such a long time ago. Bravo to all! 🍷

WEST PALM BEACH

Bidding Farewell at Frenchman's Creek

BY SUSAN HURLEY ESSON, *Vice-Chargée de Presse*

IN CREATING A special season-closing event for the West Palm Beach Bailliage on April 18, 2016, Bailli Leila Warren chose Frenchman's Creek Beach & Country

Club to host the gathering. The private club's lovely, tranquil setting provided the perfect ambiance for confrères to bid each other farewell for the summer hiatus.

Executive Chef Bernd Linsemayer once again stunned attendees with his dazzling flavors and breathtaking presentations. Food and Beverage Director Stephen Fisher worked closely with Chef Linsemayer to choose the perfect wine accompaniments.

Frenchman's Creek is considered one of the premier private clubs in Palm Beach, owing in no small way to the remarkable attention to detail across the entire dining experience. The service staff performed flawlessly, contributing to diners' enjoyment of the meal.

COO/Executive Director/Officier Maître Restaurateur Achal Goswami closed the spectacular event by giving attendees commemorative photos of themselves and their tablemates. A season-closing event is a bittersweet occasion: confrères will certainly miss one another during the hiatus, but they relished this chance to gather once more to wine and dine and celebrate the season that was. 🍷

COO/Executive Director/Officier Maître Restaurateur Achal Goswami closed the spectacular event by giving attendees commemorative photos of themselves and their tablemates. A season-closing event is a bittersweet occasion: confrères will certainly miss one another during the hiatus, but they relished this chance to gather once more to wine and dine and celebrate the season that was. 🍷



Frenchman's Creek Beach & Country Club
April 18, 2016

MEDITERRANEAN LANGOUS TINE SALAD
Jankara Vermontino di Galuna Superiore 2013

CURED SCOTTISH SALMON
Chappellet Chenin Blanc Napa Valley 2014

BLACK GROUPER FILET
Fornan Chardonnay Napa Valley 2013

TOURNEDOS ROSSINI
Le Serre Nuove Tenute dell'Omeliaia 2012

BONELESS LAMB RACK
Leonetti Cellars Merlot 2013

STRAWBERRY-MASCARPONE FLAN
Marinco Brachetto d'Aqui Pineto 2014



Executive Chef Bernd Linsemayer, Bailli Leila Warren and Food and Beverage Director Stephen Fisher.



Vice Chairman Ron Adler, Commandeur Arleaga Gordon, Herb Cohen and Jayne Cohen.



COO/Executive Director/Officier Maître Restaurateur Achal Goswami.



Vice Chairman Ardonker Jeffrey Bertrand Chevalier David Mihe.



Chevalier John Kime and Dame Catherine Zeman.



PHOTOS BY BEN LUBELL, CHAMLO LUBELL PHOTOGRAPHY



Chef Robby Lucas and Chef Moussa Salloukh.



Connie Murphy, Chevalier Bob Moran and Chevalier Gary Murphy.



Chevalier Celso Anzures and Baili Ann Sanford.



Paul Sullivan and Dame Joyce Blanton.



Chefs of the Chefs Collective.

TOLEDO

A Chef's Pop-Up That Popped!

BY ANN SANFORD, *Baili*

DESPITE THE CHILLY weather, the rare opportunity to sample cuisine designed by six of Toledo's best chefs brought many Toledo Bailliage members to the Revolution Grille on April 4, 2016. An informal group of the city's top culinarians—called the Chefs Collective—frequently gets together to cook for the public. Since this was their first *Chaîne* event, the pressure was on! Kindred Vines Import Company provided wines from Couly-Duthel, a fourth-generation family vineyard located in the Loire Valley.

Each chef was assigned a wine and charged with creating a dish to complement the flavors. Technically, a pop-up materializes at an unexpected, non-restaurant location, but these chefs were lucky to have all the amenities a full restaurant kitchen offers.

Revolution Grille Owner Alissa Meyer, who was recently inducted as a Toledo *maitre* restaurateur, was presented with a commemorative *Chaîne* plaque. All of the chefs pitched in to help each other, and the food was as gorgeous as it was delicious while the camaraderie of the chefs echoed the camaraderie of the *Chaîne* members. 🍷



Revolution Grille

April 4, 2016

Chef Moussa Salloukh
GRILLED AUBERGINE PARCELS,
SUMAC-CRUSTED TUNA,
GRILLED HALLOUMI

Chef Erika Rapp
BLUE CRAB
Tart Apple, Parsnip Purée
Cotta, Avocado-Pe a Punte

Chef Robby Lucas
CHICKEN GALANTINE
Sauce Gribiche, Melba Toast

Chef Kengo Kato
YENSON TATAKI
Yuzu Kosho, Wasabi Omahi, Tokyo Negi

Chef Mike Rosendaal
SEARED DUCK BREAST
Blueberry-Glazed Root Vegetables,
Fried Oyster, Chive Grème Fraiche

Chef Rob Campbell
BRAISED VEAL CHEEKS
Sunchoke, Currant-Black Pepper Jam,
Pork Neck Gravy, Micro Fennel

LAS VEGAS

"Seas the Day" Desert Barbecue

BY MARILYN LAROCQUE, *Vice Chargée de Presse*

PALM FRONDS SWAYING in the desert breeze and a whole hog roasting on a spit set the scene for the Las Vegas Baillage's barbecue at the Southern Wine & Spirits of Nevada headquarters on June 14. The "Seas the Day" themed event conjured images of beach life.

Lifeguard stands and mini lighthouses were part of the décor, and Beach Boys music played in the background.

To start, crab, lobster, shrimp, and oysters arrived in "seafood treasure chests" carved out of ice blocks. Il Poggione Brancato Rosato di Toscana 2015 provided fitting accompaniment. Chefs then paraded the hog among amazed attendees before carving it and adding it to a platter with New Zealand lamb and barbecued chicken. The finale was celebrity Chef Luciano

Pellegri's fantastic gelato, served with Atlantic City saltwater tuffi, among other sweet treats.

Orchestrating the event was Southern Wine & Spirits Executive Chef Benoit Cornet, who was joined by Chef Pellegri and SW&S Master Sommeliers and Mixologists. After a warm welcome from Vice Conseiller Gastronomique National Michael Severino, Conseiller Gastronomique National Ira Falk tempted confrères with details of the 2016 Grand Chapitre in Las Vegas in October. 🍷



Southern Wine & Spirits of Nevada
June 14, 2016

LOBSTER, SHRIMP, CRAB, OYSTERS
Cocktail Sauce, Tartar Sauce, Lemon Wedges
Il Poggione Brancato Rosato di Toscana 2015

HERBLOOM TOMATO-BURRATA SALAD
Basil, Toasted Pine Nut Dressing
By: Miso d Greens
Marchesi Fumaneli Terzo Bianco Veneto 2010

ROASTED WHOLE HOG, GRILLED NEW ZEALAND ALPINE LAMB, BARBECUE CHICKEN
Roasted Root Vegetables
Maison l'Envoyé Morgan Côte des Py 2012

Honeycomb Compressed Miso, Peach-Apricot Sorbet, Luciano's Gelato Station, Atlantic City Salt Water Tuffi



Guest Chef Luciano Pellegri and Southern Wine & Spirits Executive Chef Benoit Cornet.



Dame Victoria Otter and Dame Hill d'Espous.



Vice Conseiller Gastronomique National Michael Severino.



Conseiller Gastronomique National Ira Falk.



PHOTOS BY GOURMET PHOTO



Bailli Provincial Gabor Huszar, Connecticut Vice Chancellor-Angelien Hon. Theresa Huszar and Vice Chancellor-Angelien Jennifer Gardner.



Patricia Kasprzak, Officier Jason Kasprzak and MA Chambellan Provincial Peter Caporilli.



Urth Farms Executive Director Jane Beup, Owner/Maitre de Table Restaurateur Allie Gamble and Bailli Gary Duff.



Vice Conseiller Gastronomique Robert Nicholson and Mark Coppa.



Diane Alfano, Owner/Maitre de Table Restaurateur Joe Musumeci, Owner/Maitre de Table Restaurateur Shawn Skehan and Vice Charge de Missions Frank Szilagyi.



Sandra Blumer, Chevalier Joseph Walker, Dame Katherine Lopez and Dame Jan Nicholson.

HARTFORD

Encore Dinner at Plan B

BY JENNIFER GARDNER, Vice Chancellor-Angelien, AND BOB NICHOLSON, Vice Conseiller Gastronomique

AN INDUCTION DINNER on the terrace of Plan B Burger Bar heralded the beginning of summer for Hartford Baillige members on June 26. Plan B Restaurant Group Owners/Maitres de Table Restaurateur Allie Gamble, Shawn Skehan, and Joseph Musumeci enthusiastically arranged for an outdoor reception as Executive Chef Kevin Watson and his team were preparing the meal on the patio grill.

Bailli Provincial Gabor Huszar presided over the lively induction ceremony, which was conducted by Mid-Atlantic Chambellan Provincial Peter Caporilli. Two medieval fighting swords from the collection of Dame de la Chaine Lisa Shea—an expert swordswoman—were used to “knight” the inductees.

Dinner showcased the chef’s charcuterie-making, cheese-making, and meat-curing skills; thus, all meats were butchered and prepared in house. The produce was sourced from Urth Farms; Executive Director Jane Beup spoke of the farm’s mission to bring organic fruits and vegetables to inner-city children while educating them on provenance. Other treats included a Bourbon Cuba Libre cocktail served in place of wine with the charcuterie and a BBC Gold Spike Kölsch, paired with the sausage and succotash course. 🍷



Plan B Burger Bar
June 26, 2016

PAN-SEARED STRIPED BASS FILET
Green Goddess, White Anchovy, Urth Farms Fennel / Pea Tendrils
L'Esprit de Chevalier Blanc
Petit-Loagnon 2012

WOOD-GRILLED THURINGER SAUSAGE
Rancho Gordo-Pe a Succotash, Caramelized Cipollini Onions, House-Made Mustard
B Restaurants Seasonal Draft Beer

HERB-SEARED LAMB LON
Urth Farms Kataouille, Pickled Rampas, Crispy Polenta Cake, Basil Oil
Oakville Cabernet Sauvignon 2012

STRAWBERRY PANNA COTTA
Prosecco-Strawberry Purée, House-Made Ginger Cookie
Raventós i Blanc Brut Rosé de Nit 2014

CINCINNATI

Panoramic Induction Dinner

BY GRAIG SMITH, *Vice Chargé de Presse*

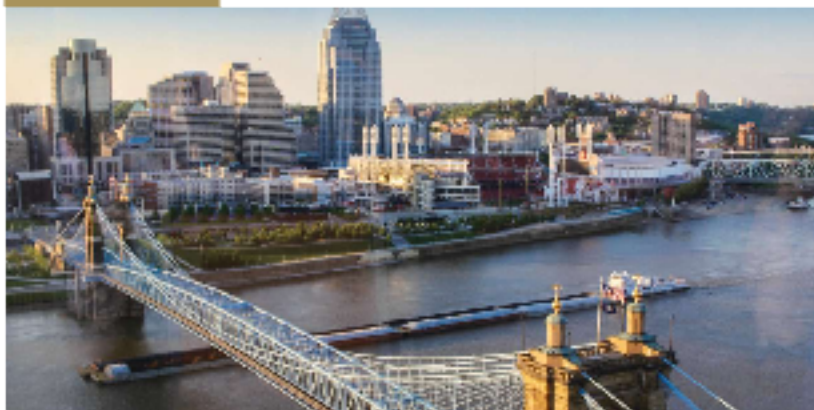
THE CINCINNATI BAILLIAGES annual induction dinner was held on May 15 at the prestigious Metropolitan Club, just across the river from downtown Cincinnati. This private club has been a multiyear winner of the "Best View from a Restaurant" award due to its

360-degree view of the Cincinnati/Northern Kentucky skyline.

Baili Provincial Renee Wilmeth presided over the ceremony with assistance from Chambellan Provincial/Chicago Baili Mon Roklan and Baili George Elliott. Ceremony highlights included Maître de Table Restaurateur Marj Valvano and Vice Conseiller Gastronomique Honoraire Marilyn Harris receiving their officier commandeur pins. In addition, Vice Chancellor-Argentier Bethanie Butcher and Vice Conseiller

Gastronomique Chuck Hong were elevated, and Chargé de Presse Provincial Honoraire J.T. Mayer received an award for his longtime service to the Midwest region.

With the formalities concluded, attendees were treated to a five-course gourmet dinner—the product of months of planning by outgoing Vice Conseiller Gastronomique Barbara Lancor and the talented Metropolitan Club team. Each delicious dish was expertly paired with a wine chosen by Vice Echanson Mike Monnin and his committee. What a wonderful way to give thanks to the past and anticipate the future! 🍷



Maitre de Table Restaurateur Gordon Snyder, Cathy Snyder and Chargé de Presse Provincial Hon. J.T. Mayer.



Joani Elliott, Vice Chargé de Mission Carmen Parks and Chevalier Kevin Davis.



Baili Provincial Renee Wilmeth and Vice Chancellor-Argentier Hon. Dave Szurak.



Joani Mead, Chevalier Chuck Mead, Lindy Miller and Vice Conseiller Gastronomique Chuck Hong.



Baili George Elliott, Dame Cynthia Scott and James Scott.



Professionel du Vin Evelyn Ignatow, Stan Ignatow, Chevalier John Macker and Maître de Table Restaurateur Marj Valvano.



Chevalier Alan Flaherty, Vice Chancellor-Argentier Bethanie Butcher, Patti Myers and Guenier Matthews.



Metropolitan Club
May 15, 2016

KING SALMON
Bouillabaisse Essence, Fabbio'sh Couscous, Malted Lentils
Masseria Li Velli Askos Verdeca 2013

SMOKED KUROBUTA PORK COLLAR
Truffled Macaroni-Gauliflower Au Gratin, Tangerine-Sesame Emulsion, Broccoli Rabe
Guerachi Sun Chase Pinot Noir 2013

DRY AGED PRIME SIRLOIN
Mushrooms, Yukon Gold Potato Gratin, Peruvian Peppers, English Peas, Béarnaise Sauce
Signorello Estate Cabernet Sauvignon 2012

CHEESE AND DESSERT SELECTION
Stilton Blue, Lemon Stilton, Blueberry Stilton, Almonds, Dried Fruits, Butter Cookies, Almond Bark

MAYAGÜEZ

Mothers and Spring at Marmalade

BY LUENY MORELL, *Vice Chargée de Presse*



TO CELEBRATE spring and Mother's Day, twenty-four confrères from across Puerto Rico were keen to accept



the Mayagüez Bailliage's invitation to meet at the elegant Marmalade Restaurant & Wine Bar on May 21. It was a tempting allure ment indeed as attendees relished the exquisite meal prepared by Owner/ Executive Chef Peter Schintler. Vice Chancellor-Ar gentier Honoraire Inés Blay, a seasoned patron of Marmalade, enthusiastically intro duced Chef Schintler.

Conceller Gastronomique Provincial/Bailli Virgen Acosta de Obén, Bailli Provincial Honoraire Marcelo Obén, and Vice Chancellor-Ar gentier Waldemar Ramirez greeted the group. The delicious meal was composed of local, fresh produce. Preparations ranged from raw and vegan to fragrant and complex, with layers of crafted and explosive flavors. The atmosphere created by Chef Schintler's innovative blend of eclectic ingredients and masterful execution of dishes underscored his philosophy that "food is like music; you need not have a favorite, only a mood."

To strengthen that mood, a lineup of outstanding wines was necessary. And so it happened—voilà! 🍷

MIAMI

World Chaîne Day, Miami Style

BY NANCY RADLAUER, *Bailli*



THE MIAMI BAILLIAGE celebrated World Chaîne Day on April 23, 2016 with a special luncheon at Cote Gourmet, a charming French bistro in the heart of Miami Shores. Proprietors Yvan and Evelyn Poussardin are a formidable husband-and-wife team; Yvan manages the front of the house, while Evelyn works her magic in the kitchen to create classic cuisine with a modern flair.



Bailli Nancy Radlauer invited attendees to wear their most outrageous hats. Whether simple or custom-designed, the toppers proved as varied as the personalities of those wearing them. Chef Evelyn judged the competition, declaring Dame de la Chaîne Carmen Rakkis—whose hat was adorned with cutlery, florals, and ribbons—the winner. Bailli Radlauer awarded her a bottle of wine and a Chaîne hat and presented the Poussardins with a certificate of appreciation. In addition, each attendee received a porcelain bonbon dish bearing the Chaîne logo.

As the delightful luncheon came to an end, everyone raised their glasses and exclaimed, "Vive la Chaîne!" World Chaîne Day embodies confrères' shared passion for the culinary arts and camaraderie at the table on a global level. 🍷

LACS ET DES BOIS

Not Your Normal Rodeo

BY DAVID GILLEY, *Vice Conseiller Gastronomique*

MARCH IS RODEO time in Houston. To celebrate, Lacs et des Bois Bailliage members donned bolo ties and cowboy boots on March 26, 2016 and hit the trail for Haras Hacienda and Restaurant in Magnolia, Texas. What they found was a unique, upscale horse ranch that defied the

stereotypical images people have of the rodeo and Houston.

Owners Rafael Chavez and Carmina Zamorano established Haras Hacienda as a boarding and breeding operation for Lusitano horses. It has evolved into a world-class home to more than eighty of these beautiful animals with a full training program for both horses and riders. The property has expanded to include a boutique hotel, spa, and restaurant.

During the reception in the Observation Room, attendees watched a lovely Lusitano being put through its paces in the arena. Afterward, they

had the opportunity to chat with two-time European Equitation Champion Jorge De Sousa and other trainers. They then retired to the Mirror Room for a delicious dinner prepared by Executive Chef Claudia Celis and her team.

The food, excellent service, and company of friends made for a wonderful evening enhanced by a setting beyond compare. 🍷



Haras Hacienda and Restaurant

March 26, 2016

QUIXOTE SALAD

Serrano Ham, Goat Cheese, Pear, Balsamic, Honey, Oil

Italo Gascon Artigiano del Vno Pinot Grigio 2014

CHILLED COCONUT SOUP

Italo Gascon Artigiano del Vno Pinot Grigio 2014

ALASKAN SALMON

Pineapple Vinaigrette, Asparagus
Pradofroy Reserva Ribera del Duero 2014

COCOA- AND COFFEE RUBBED BEEF TENDERLOIN

Spinach, Caramelized Onions
Viña Jálba Liver Tinto Reserva Rioja D.O.G. 2008

LEMON TART

Fig Topping, Crème Fraîche

POACHED PEAR

Ganache, Raspberry Sorbet

Taylor Fladgate 20-Year-Old Tawny Port



Lacs et des Bois Bailliage members.



Vice Chancellor Argenteur Les Jones, Vice Chancellor Argenteur Hon. Mary Alice Farmer, Argenteur National Hon. Michael Farmer and Barbie Hardy.



Chevalier Phil Mayhew, Dame Jane Misamore, Sedes Professional du Vin Bruce Misamore and Chevalier Joe Tilson.

PHOTO BY SCOTT WILSON



Michael Fisher, Sandra Fisher, Balli Man Karstner and Vice Chargée de Presse Ellen Rosenberg



Balli Man Paul Weisberg and Chef Giorgio Pomar



DELAWARE VALLEY

Four Fabulous Nights

BY ELLEN ROSENBERG, *Vice Chargée de Presse*

IN WHAT WAS a first for the Delaware Valley Bailliage, confrères got to experience the intimate and creative StudioKitchen over four consecutive nights in April 2016. Supremely talented Owner/Chef Sho'la Olunloyo amazed diners with a ten-course tasting menu. Attendees brought wines from their own cellars to share.

Raised in Europe and West Africa, the self-taught chef completed culinary apprenticeships in France, Italy, and Asia. Upon emigrating to the United States, he settled in Philadelphia, where he became a sous-chef under legendary Chef Georges Perrier. Not content with owning a traditional restaurant, he opened the twelve-seat StudioKitchen, where he pushes the boundaries of innovation via modern and classic cooking techniques.

Seated along the bar, attendees watched as Chef Olunloyo single-handedly and seemingly effortlessly prepared the meal while sharing his inspiration for each dish. A standout was speckled grits with lamb confit, black vadouvan, pine nuts, and cured egg yolks. The opportunity to watch this masterful artist create a beautiful meal and learn about his approach was a fabulous experience that attendees will long remember. 🍷



StudioKitchen

April 13-16, 2016

CHILLED UNI CUSTARD
Sherry Vinegar, Marsanna
Almond, Stee Head Trout Roe

SPRING GARLIC SOUP
Burnt Eggplant Oil, Onion Flower

BRINED HAMACH
Pear Yuzu, Horseradish,
Sea Grass, Buttermilk

WHOLE-ROASTED CARROT
Flavors of Thailand,
Coconut, Lemongrass

WOOD-ROASTED QUAIL
Mushroom-Sweetbread Confit,
Foil Grass Sauce, Charred Ramp

SQUAB AND BLACK TRUFFLE PITHIVIERS
Peach Chutney Jus, Lettuce,
Hazelnut, Lime

TENNESSEE SPECKLED GRITS
Lamb Confit, Black Vadouvan,
Pine Nuts, Cured Egg Yolks

RIB OF BEEF
Pecan-Miso Roasted Shiitake, Parsnip,
Peanut Butter, Black Garlic Jus

TANGERINE SOUP
Orange Flower Water, Lemon-Brioche
Ice Cream, Olive Oil, Meringue

CHOCOLATE
Coffee, Butterscotch, Smoke

NEWPORT BEACH

Holiday Induction Dinner at Studio

BY SHERYLE ULYATE, *Vice Chargée de Presse*

STUDIO RESTAURANT AT the Montage Laguna Beach hotel was the elegant venue for the Newport Beach Bailliage's holiday induction dinner on December 15. In a highlight-filled evening, Bailli Délégué National Harold Small inducted one new member and presented Chevalier Jerry Harrington with his commandeur pin. He also conferred the prestigious title of chevalier d'honneur upon Axel Cruau, Consulate General of France in Los Angeles. In addition, Lynn Iathrop was elevated to Vice Chargée des Relations Presse National.

The excellent service team seamlessly delivered Executive Chef Craig Strong's fabulous five-course meal. Special guest and winery owner Lisa Redmon brought her Redmon wines to pair with two of the courses. For the cheese course, Chef Strong added hazelnuts, brandied cherries, and sage to the award-winning Pleasant Ridge Reserve, which made for an exciting texture and flavor experience.

The room grew quite during the dessert of Venezuelan dark chocolate cake, served with Porto Rocha Vintage 2003. Chef Strong and his team emerged from the kitchen to resounding applause and expressions of thanks from attendees for a dining experience that matched the scope and grandeur of the ceremonies. Vive la Chaine! 🍷



Studio at the Montage Laguna Beach
December 15, 2014

EXOTIC SPICE-POACHED PRAWN ESCALOPE
Garden Herbs, Pickled Radishes, Microgreens
Reusser-Heart Pleasantry Rising 2008

LOBSTER RISOTTO
Parmesan, Swiss Chard, Epolette Pepper, Orange Powder
Redmon Chardonnay 2012

GRILLED BEEF TENDERLOIN
Marble Potatoes, Broccoli, Bordelaise Sauce
Redmon Estate St. Helena Cabernet Sauvignon 2010

VENEZUELAN DARK CHOCOLATE CAKE
Chocolate Rocks, Kahlua Gel, White Coffee Ice Cream, Coffee-Rum Foam
Porto Rocha Vintage 2003



Executive Chef Craig Strong (center), Bailli David Weinberg and culinary team.



Laguna Bailli Phil Kress, Laguna Vice Chargée des Missions Dany Kress, Dame Dylbra Weinberg and Bailli David Weinberg.



Bailli Délégué National Harold Small and Consulate General of France Chevalier d'Honneur Axel Cruau.



Chevalier Michel Lathrop, Winemaker Lisa Redmon, Daurine Casam-Chana, Bailli Délégué National Harold Small, San Diego Officer Susan Small, Vice Chargée des Relations Presse National Lynn Iathrop and Consulate General of France Chevalier d'Honneur Axel Cruau.



Vice Chargée de Presse Sheryle Ulyate and Laguna Officer Commandeur Walter Lachman.



Dame Maria Barthel, Michelle Williams, Ethan Hamilton, Nancy Williams and Vice Chargée des Missions Donald Williams.



PHOTOS BY VALERIE VOGLER

NEW ORLEANS

Cinco de Mayo, Y'All

BY TONY RITTER, *Vice Chargé de Presse*



Maitre Hôte/er Sandra Bradley, Maitre de Table Hôte/er David Bradley, Vice Conseiller Culinaire National Hon. MaryBard Lamew, Bailli Yvette Cressend and Dame Donna Ritter.



Argentier National Rufus Cressend, Bailli Yvette Cressend and Manager/ Maitre Hôte/er Florian Morel.

Chef Mira's menu was comprised of five wonderful gastronomic explosions."



Maitre de Table Restaurateur Ronnie Laporte.



Chevalier Tom Symmes and Dame Laura Symmes.



Dame Gillian Pierce and Chevalier Gregory Pierce.

ON MAY 5, New Orleans Baillige members celebrated Cinco de Mayo at Criollo Restaurant, located in the Hotel Monteleone. Cinco de Mayo commemorates the Mexican army's 1862 victory over France at the Battle of Puebla during the Franco-Mexican War. The celebration was hosted by Bailli Yvette Cressend and Argentier National Rufus Cressend. While Manager/Maitre Hôte/ier Florian Morel graciously welcomed the group, Chef Diego Mira and his team were busy preparing the culinary fireworks for the delight of all.

To kick off the festivities, Maitre de Table Restaurateur Ronnie Laporte used his saber to open a bottle of champagne. Confrères mixed and mingled, fully enjoying the champagne and passed hors d'oeuvres.

Chef Mira's menu was comprised of five wonderful gastronomic "explosions." Following the meal, Bailli Cressend and Argentier National Cressend presented a gift to Manager/Maitre Hôte/ier Morel in thanks for orchestrating the extraordinary evening. Chef Mira received an award of merit for his culinary pyrotechnics.

As we say down here in Nawlins, "Happy Cinco de Mayo, y'all!" 🍷



Criollo Restaurant
May 5, 2016

SHRIMP, BLUE CRAB, AND AVOCADO STACK
Tomato Goules
Stoller Family Estate Pinot Noir
Rose Dunder Hills 2015

SAUTEED TILERSH
Crawfish Saffron, Preserved Lemon
Gérard Bertrand Pipoué de Pinot Grand Terroir 2015

AHI TUNA AU POIVRE
Roasted Cauliflower, Brandy Sauce
Frank Family Vineyard
Cameros Pinot Noir 2013

GRILLED COLORADO LAMB CHOPS
Potato Purée, Pepper Jelly Glaze
Round Pond Estate Rutherford
Cabernet Sauvignon 2007

GUAJILLO CHILI-STONE CHOCOLATE TART
Amarena Cherry Brûlée,
Candied Moro Orange

WASHINGTON, D.C.

The Epitome of Spring

BY MICHAEL MOHENRY, *Officer*

WASHINGTON, D.C. BAILLIAGE members celebrated spring on April 5, 2016 at Restaurant 2941 in Falls Church, Virginia. In the charming venue's intimate Waterfall Room, views of three beautifully landscaped waterfalls provided a striking background for the dinner.

Executive Chef Bertrand Chemel's spectacular menu blended fresh, seasonal ingredients and offered bright presentations with a mix of textures—a real celebration of spring. He employed classic and modern cooking methods in preparing updated versions of traditional dishes to produce a master piece of menu design, culinary technique, and execution, both within individual courses and across the menu as a whole.

Pastry Chef Caitlin Dysart presented a beautifully conceived dessert that also featured spring ingredients.

Local members were delighted to be joined by confrères from Calgary, who were visiting the area and thus able to be part of this occasion. All who had the pleasure of attending the dinner were deeply appreciative of the dedication and talents of Chef Chemel and his entire team. Well done! 🍷



Restaurant 2941
April 5, 2016

WILD STRIPED BASS CRUDO
Shaved Radish, Black Bean Hummus, Pico Shoats
Bodega Uvas Blanco 2013

EGG CASSOLETTA
Rosemary-Spinach Cream, Asparagus, Fiddlehead Ferns, Morels
Prado Gaiens Friulano Friuli Grave 2008

STEAMED BLACK SEA BASS
Heirloom Potatoes, Spring Onion Fondue, Lemon Thyme, Lobster Sauce
Cantina Terlano Sauvignon Blanc Quartz 2010

LAMB NAVARIN
Braised Lamb Shoulder, Fennel Ravioli, Ramp
Two Hands The Bull and The Bear Shiraz/Gabernet 2003

STRAWBERRY VACHERIN
Coconut Ice Cream, Strawberry Sorbet, Thai Basil
Giacomo Bologna Braida Brachetto d'Acqui D.O.C.G. 2015



Executive Chef Bertrand Chemel and Baili Judith Mazza.



Chevalier Allan Keith and Dame Joanne Brooks Lindsay.



Susan Ross and Chevalier Mark Lewonowski.



Vice-Chancellor Argente, David Burke and Chevalier Joseph Baldinger.



PHOTOS BY LETHA HANSEN AND ALLAN BARR

PHOTO: JUDY HIRSCH



Bailli Bruce Foudree, Vice Conseiller Gastronomique Judy Hirsch, and Chevalier Bill Sudlow.



Dame Debbie Long and Chevalier Phillip Long.



LAKE SHORE

Fun French Dining

BY SUZANNE READE, *Vice-Chargée de Presse*

AFTER WORKING AT such iconic New York venues as the Four Seasons Hotel, the Gotham Bar and Grill, and Le Bernardin, Executive Chef Jason Paskewitz moved to Chicago, where he helmed several well-regarded restaurants. Since opening the Blanchard with Richard Duffy, he has won several local awards while also becoming a James Beard Award semifinalist.

Chef Paskewitz noticed that the number of French restaurants in Chicago had declined over the past decades. His mission with the Blanchard was “to be the guy who brought [French cuisine] back to Chicago.”

On June 1, Lake Shore Bailliage members enjoyed a dinner that showcased the chef’s training at the Culinary Institute of America. His philosophy is to make food more fun, and he views menu design as an opportunity to bring new life and energy to classical compositions.

“At the same time, he avoids trendiness,” noted Vice Conseiller Gastronomique Judy Hirsch.

“One of the more unusual offerings,” observed Bailli Bruce Foudree, “was *loup de mer* with lemongrass-scented white beans and chamomile brown butter.”

The delightful dish was a perfect example of the intersection between French cuisine and fun that Chef Paskewitz prizes, and attendees thoroughly enjoyed their meal. 🍷



The Blanchard

June 1, 2016

SUMMER SQUASH SOUP

Squash Blossom, Avocado, Tomato, Sauternes Essence
Bénédicte et Stéphane Tricot en Barbeaux Arbois 2008

P.E.I. MUSSELS MARINIÈRES

Garlic, Butter, Grilled Bread
Nijckaert les Sarras Sauvignin 2011

LOUP DE MER

Lemongrass-Scented White Beans, Chamomile Brown Butter
Antoine Arena Haut de Coteau Patrimoine 2013

SEALED LAMB LOIN

Slow-Roasted Beets, Cauliflower, Baby Fennel, Lava rador, Lamb Jus
Nicolas Gouin Persan Balmes Dauphinoises 2011

Jacques Breyton Crozes-Hermitage 2013

PETIT POTS DE CRÈME AU CHOCOLAT

Domaine Ma deloc Robert Pagès Banyuls N.V.

JAMAICA

Sugar Mill, Redefined

BY KERRI-ANNE RECKORD, *Vice-Chargée de Presse*

THE SUGAR MILL restaurant located in the elegant Half Moon Bay Resort in Rose Hall, Jamaica, is one of the most iconic dining establishments to grace the island. So, when the Jamaica Bailliage was invited to experience the “redefined” Sugar Mill on June 18, it was certainly

an occasion not to miss. Situated on a former sugar cane plantation dating back to 1676, the restaurant is nestled beside a beautiful seventeenth-century waterwheel. The evening began in the Sugar Mill Lounge, where attendees could see into the recently renovated, state-of-the-art open kitchen while nibbling tapas and sipping champagne.

Dinner was served on the Water Wheel Terrace. After a warm greeting from Baili Derek Elder and gracious welcome from Doris Fabris—wife of General Manager/ Baili Honoraire Sandro Fabris—confrères readied themselves for a

culinary extravaganza under the stars. The creativity and talent of Executive Chef Stephen Sowa and his team did not disappoint. Attendees not only enjoyed a fantastic dinner featuring dishes from Sugar Mill’s new menu but they also got a tour of the new kitchen following the meal. It was a gastronome’s dream come true! 🍷



Sugar Mill

June 18, 2016

ACKEE PLAN

Saltfish Branslade, Fried Dumpling

*Château du Cléry Muscadet
Sèvre-et-Maine 2014*

FOIE GRAS

Spiral Pineapple, Brioche Toast

*Château du Cléry Muscadet
Sèvre-et-Maine 2014*

SMOKED PUMPKIN SOUP

Squash, Apple, Jerk Pumpkin Seed

**COCONUT-ANNATTO-
POACHED SNAPPER**

Sauvignon les Fondettes Sancerre 2015

JOSPER GRILLED WAGYU SIRLOIN

*Rum-Thyme Hollandaise, Yam
Risotto, Grilled Vegetables*

Ritterhof Crescendo Cabernet 2005

SUGAR MILL DESSERT SAMPLER

*Chocolate Rum Cake, Mango Custard,
Coconut Mousse, Banana Cheesecake,
Gandy, Salted Caramel Ice Cream*

Rosenmuskateller Rosenkavalier 2010



Dame Gia Abraham and Officer Virginia O'Neil



Chevalier Ken Sylvester and Dame Belinda Sylvester



Melanie Schwapp and Chevalier Philip Schwapp



Matthew Lyn, Jade Lyn, Dame Debbie Stewart and Chevalier Duncan Stewart



Executive Chef Stephen Sowa



Mathe Hölzel, Rolando Miravos, Maria Miravos and Baili Derek Elder

PHOTOS BY CHRIS TONER IN COLLEGE



Officers and inductees.



Louisville Bailli Robert Armstrong, Louisville Vice-Chargée de Presse Andrea Armstrong, Al Webber and Vice-Consillier Gastronomique Jan Webber.



Chevalier Jaemy Hwang and Dame Marguarite Shepard.



Bailli Jan Priddy and Bailli Provincial Renee Wilmetts.



INDIANAPOLIS

Lovely Spring Induction Dinner

BY ERIN DAY, *Vice-Chargée de Presse*

THE SPRING EVENING of April 24, 2016 was unseasonably warm as Indianapolis Bailliage members gathered at the Meridian Hills Country Club for their annual induction dinner. On the deck overlooking the beautiful golf course, attendees soaked in the sun while sipping bubbly and nibbling hors d'oeuvres.

It was wonderful to welcome new members, welcome back former members, and celebrate the elevations of Bailli Robert Armstrong and Vice-Chargée de Presse Andrea Armstrong of the newly re-formed Louisville Chapter. Indianapolis confrères were also delighted to see Bailli Honoraire Renee Wilmetts, who, as current Midwest bailli provincial, presided over the ceremonies.

Executive Chef Joe Miller's creative, delicious cuisine was highlighted by perfectly paired wines. Many diners wondered how the exceedingly tender chateaubriand was prepared; Chef Miller explained that it was cooked using the *sous vide* method at 125 degrees. This course also featured the favorite wine of the evening: Staglin Family Vineyard Cabernet Sauvignon 2007.

The event was a grand success on all counts. It closed with a final toast to the chapter's new members and to new *Châtes* beginnings! 🍷



Meridian Hills Country Club

April 24, 2016

HOUSE-SMOKED SALMON

Lamb Sausage, Mango

Chutney, Candied Bacon

Champagne Delamotte Brut N.V.

YELLOWTAIL HIRAMASA

Avocado, Chorizo, Fire-Roasted Tomato

Grinch Hills Fumé Blanc 2013

HERB-ROASTED GAME HEN

Moroccan Raisins, Anjou, Grilled Apricot

Wildon's Semillon d'Alba

Barbaresco 2012

BEEF CHATEAUBRIAND

Spring Rams, Caramelized

Carrot, Béarnaise Sauce

Staglin Family Vineyard

Cabernet Sauvignon 2007

CHOCOLATE CAFÉ POT DE CRÈME

Marechal Biscotti

Felina Vin Santo Chianti Classico 2005

CONNECTICUT

Half-Century Anniversary at Bernard's

BY JOHN STANSELL, *Vice Chargé de Presse*

ON JUNE 5, the Connecticut Bailliage kicked off its year of fiftieth anniversary celebrations with a dinner at Bernard's, located in Ridgefield, Connecticut.

Twenty-eight attendees enjoyed a superb dinner planned and executed by Owners/Chefs Bernard and Sarah Bouissou.

Following the meal, the couple was presented with a Chaine plaque in thanks for hosting Connecticut Bailliage members for more than two decades.

For the oenophiles in the group (which probably included everyone present!), a highlight of the evening was the pairing of Chateau Lafite-Rothschild Pavillac 1978 from the bailliage's cellar with the roasted rack of lamb. That wine had been purchased in the early 1990s by then Bailli

and current Bailli Provincial Gabor Huszar. Background information on all of the evening's wines, as well as descriptions of the qualities and pairings, was provided by Bailli Honoraire Jeffrey Hellman. Beyond the wonderful food and drink, the convivial event was a model of true Chaine spirit; the night encapsulated perfectly what brings Connecticut confreres together year after year. 🍷



Bernard's
June 5, 2016

FOIE GRAS TERRINE
Assorted Salt, Microgreens, Peach Chutney
Chateau Doisy-Vedrine Barac 2001

SAUTEED HALIBUT FILET
Leek Fondue, Fiddlehead Ferns, Ramps, Chantrelle Chive Sauce
Weingut Fred Loimer Lenz Riesling 2013

ROASTED LONG ISLAND DUCK BREAST
Confit Roll, Sautéed Spinach, Turnips, Wild Mushrooms, Red Wine Sauce
Henri Prudhon & Fils Chassagne-Montrachet Les Chambres 2011

ROASTED RACK OF LAMB
Chickpea Panisse, Broccoli Rabe, Rainbow Carrots, Rosemary Sauce
Chateau Lafite Rothschild Pavillac 1978

CHERRY-CHOCOLATE MOUSSE CAKE
Cherry Compote, Almond Brittle Ice Cream
Quinto do Noval Late Bottled Vintage Port 2008



Vice Echaillon Richard Memmos, Dame Susan Marwick, Chevalier Mark Saba, Mary Ellen Racouia, Chevalier John Racouia, Joan Saba and Bailli Hon. Jeffrey Hellman.



Bailli Provincial Gabor Huszar, Vice Chancellor Argenter Hon. Theresa Huszar, Chevalier Robert Golla and June Dreiholz.



Katherine Hoffman, Heather Studwell and Chevalier Richard Hoffman.



Vice Chargé de Presse John Stansell, Vice Conseiller Gastronomique Ginnie Kagan, Chevalier Jonathan Kagan and Chevalier Michael Pellegrino.



Bailli Alison Reams, Vice Chancellor Argenter Vicki Altmyer, Owner/Chef Bernard Bouissou and Owner/Chef Sarah Bouissou.



Boston Bailliage members.

**Meritage Restaurant**

April 24, 2016

PAN-ROASTED CODSweet Pea Risotto, Equinox Farm
Pea Tendrils, Shaved Black Truffles
Cuvée d'Effort Chardonnay 2012**SMOKY CHILLED MAINE LOBSTER**Oro Blanco, Mustard Greens,
Baby Tomatoes
Château Estate Blanc 2014**BRACIOLA-WRAPPED
PRIME TENDERLOIN**Spring Vegetables, Smoky Shallot
Cream, Red Wine Syrup
Château Fortis Châteauneuf-
du-Pape Rouge 2009**VANILLA-BRAISED PINEAPPLE**Ginger Pound Cake, Brown
Sugar Crèmeux
Château Guiraud Sauternes 2003

The Boston Bailliage's 50th Anniversary

BY MARSHALL L. BERENSON, *Northeast
Chambellan Provincial/Boston Bailiff*

FIFTY YEARS CONSTITUTE a mere fraction of Boston's long and hallowed existence in American history and culture. In 1966, Boston's gastronomic scene was nascent, and, although Beantown was not known as a great food city, there were several hometown standouts. Dame de la Chaîne Julia Child, who had first appeared on the Boston public television station WGBH three years earlier, was famously bringing French cuisine into the American kitchen. Pioneering French restaurant Maître Jacques was morphing into the venerable Maison Robert under the leadership of Maître Rôtisseur/Vice Conseiller Culinaire Honoraire Lucien Robert. Anthony's Pier 4, owned by Maître Restaurateur Anthony Athanas, was the country's top-grossing restaurant, and Vice Chancelier-Argentier Honoraire Charles Douks was operating Jimmy's Harborside, which had been opened by his father, James Douks—aka the "Chowder King." While most of these establishments no longer exist, they heralded a new tide of engagement and enlightenment that was rising. With it came the Chaîne, and the Boston Bailliage's premier dinner on March 7, 1966 at the Sheraton Boston Hotel.

Fifty years is an impressive milestone, and Boston



Pati Monaco, Chevalier John Monaco, Marisa Rose Monaco and Chevalier Jack Monaco.



Dame Johanna Schick-Guzunier, Chevalier Christophe Couzurier, Eileen Samuels, Chevalier Stephen Samuels, Maître Restaurateur Robih Jaber and Dame Nada Jaber.



Chevalier Peter Pantano, Dame Lorraine Foley Pantano, Dame Kerry Rosengarten and Chevalier Daniel Rosengarten.

confères marked it with a flourish on April 24, 2016 at Meritage Restaurant in the Boston Harbor Hotel. General Manager Stephen Johnston hosted the event, during which Chaine and Mondiale inductees joined the illustrious Golden Goose in fellowship.

The reception sparkled with Moët Veuve Clicquot, generously provided by the Martignetti Companies. The delicious meal and wonderful wine pairings were the genius of Chef/Vice Conseiller Culinaire Daniel Bruce and his team. Capping the celebration, the Boston Legends of Food & Wine Award was presented to Bailli Honoraire Avram Goldberg for his longstanding service and devotion to the Boston Bailliage and the Chaine as a whole.

Another year, another dinner? More than simply that. Rather, it was another amazing Boston Bailliage event with all of the fun and camaraderie of the table that are so integral to this spectacular organization. 🍷



Chambellan Provincial/Bailli Marshall Berenson, Officier Kathy LaShay Berenson, Elaine Drake Alken, Chevalier Douglas Alken, Maryellen Powers and Gerard Powers.



Vice-Chancellor Argenteur David Hungerford, Baili David Weinberg, Chambellan Provincial Barbara Breitbart, Vice-Chargé de Missions Donald Williams and Baili Délégué National Harold Small.

Executive Sous-Chef Jim Fritz.



The Newport Beach Bailliage's 40th Anniversary

BY DAVID WEINBERG, Baili

THE NEWPORT BEACH Bailliage celebrated its fortieth anniversary on June 28 at the Winery Restaurant & Wine Bar at the Newport Harbor. This is the second establishment opened by star Executive Chef Yvon Goetz, Founder/Managing Partner J.C. Clow, and Managing Partner/Sommelier William Lewis, who offer a hip, vibrant waterfront setting for patrons to enjoy contemporary California cuisine. In charge of the anniversary dinner was extremely capable Executive Sous-Chef Jim Fritz, who produced an outstanding meal for confrères.

Presiding officer Baili Délégué National Harold Small inducted Chevalier Barry McPherson and Professionnel du Vin Craig Haserot, co-founder/proprietor of Sojourn Cellars, located in Sonoma. Also in attendance were Chambellan Provincial Barbara Breitbart and her husband, Sedona Officer Sheldon Breitbart.

Professionnel du Vin Haserot provided some of the best current releases of his acclaimed wines for this dinner, shipping them in advance to Chefs Goetz and Fritz so that they could plan the pairings. The result was gastronomic perfection! A standout was Pinot Noir-braised beef cheeks with caramelized sunchoke, black cherries, and braising jus reduction, brilliantly paired with two 2013 Sojourn pinot noirs from two single vineyards—Gap's Crown and Ridgetop.

Delicious food, great wines, and, most important, fabulous company made for a memorable anniversary dinner for Newport Beach Bailliage members as they celebrated forty years of excellence in the *Chaîne des Rôtisseurs*. 🍷



Dame Kerstin Allison, Bill Haserot, Ellen Haserot and Palm Springs Officer Ludie Boston.

ANNIVERSARIES



Jane Harvey and Chevalier Robert Harvey.



Dame Mimi Holcombe, Vice Echanton Hon. John Cook and Dame Miriam Rungerford.



A Chaîne Dream Cruise

BY MICHAELA CHOO, *Soft Lake City Dame de la Chaîne*

IN JULY 2016, fifty Chaîne members embarked on a seven-day epicurean cruise from Athens to Rome, making memories to last a lifetime.

Before the group embarked in Athens, Jurisconsult Paul Haar, who organized the Chaîne maiden voyage aboard the *SeaDream I*, led off the festivities with spectacular dinners at two Michelin-starred restaurants: Varoulko Seaside, owned by Chef Rôtisseur Lefteris Lazarou, and Funky Gourmet, owned by Chef Rôtisseur Georgianna Hiliakaki. Displaying the characteristic warmth and camaraderie of the U.S. Chaîne, Jurisconsult Haar presented each owner with a commemorative Chaîne plate. He also gifted Greece Bailli Délégué Tassos Kioulpapas, who attended the Funky Gourmet dinner, with a cutting board featuring the Chaîne logo. In addition, Tim Ananiadis, who is managing director of the Hotel Grande Bretagne—the host hotel in Athens—was honored for ensuring that participants enjoyed world-class cuisine and service during their stay.

Immediately after boarding the ship at the Port of Piraeus, confrères gathered for a welcome reception, complete with delicious Mediterranean appetizers, Jacquart Champagne, and live music. Some indulged in the Thai massages that were being offered. During the voyage, shared adventures helped foster Chaîne friendships. Shore excursions included the sun-kissed beaches of Hydra; the archaeological sites of Delphi and Pompeii; Capri's Blue Grotto; and many dine-arounds, including at Ristorante Marina Grande with Sorrento and Amalfi Coast Bailli Pier Vittorio Tione.

On board, participants enjoyed a sommelier-led wine tasting, lounged by the pool, played blackjack in the casino, and sang in the piano bar until the wee hours of the morning. Dinners

were yacht-casual, often on open-air decks. On July 4, as the *SeaDream I* transited the Corinth Canal, the group celebrated U.S. Independence Day.

Near Mount Etna, in Taormina, a Chaîne event was held at the Cooking Lab at the Sicilian Food Academy, owned by acclaimed Chef Pietro D'Agostino. Palermo and Southeast Sicily Bailli Roberto Vivakli, Dame de la Chaîne Anna Vivakli, and Cantania and Sicilia Orientale East Bailli Honoraire Giuseppe Ignoto welcomed all. Chef D'Agostino shared his passion for the farm-to-table movement with such regional specialties as warm octopus salad with onions, risotto with seafood sauce, and traditional Sicilian cannoli made with Marsala dough.

On the last night at sea, Jurisconsult Haar presented *SeaDream I* Executive Chef Ondrej Havlicek with a Chaîne-logo cutting board and distributed service pins to his wonderful staff. Jurisconsult Haar was joined by Argentier National Rufus Cressend and Argentier National Honoraire Michael Parmet in inducting Chevalier Karl Schneider, Chevalier Andrew Roach, Dame de la Chaîne Jennifer Raisbeck-Roach, and Dame de la Chaîne Pamela Toczek Tobias.

Upon reaching their destination, participants attended a "Welcome to Rome" induction dinner organized by Italy Chargée de Missions Anna Accalai at Ristorante Mirabelle. In an effusive display of international Chaîne spirit, Chevalier Paul Voinis, Dame de la Chaîne Deborah Hallard, and Chef Rôtisseur Stefano Marzetti were inducted in a joint U.S.-Italy induction ceremony. Chef Marzetti prepared a lovely five-course meal, paired with two stellar wines donated by Asolo Bailli Enrica Baron. The group's time afloat on the wine-dark sea was nourishing to the spirit and inspiring to the palate. 🍷



SeaDraught Executive Chef Ondrej Havlicek and Jurisconsult Paul Haar



Funky Gourmet

SALSIFY IN THE SOIL

SEA URCHIN, SEA SPONGE

KOULOURI BREAD, CRETAN BUTTERMILK

SNAILS, BLACK TRUFFLE

FISH WITH GREENS

GREEK SALAD

"SILENCE OF THE LAMBS"
PARTS 1 AND 2

MILK SKIN "BRACELET"

STRAWBERRY CHEESECAKE

ORANGE EXPLOSION

Tell us on Estate Aired to Brat. Sparkling Wine
Geronissou. Estate Funch Sound non Blanc
Gros vin de l'Etat Perizon
(Marrocan o, Lino o & Mirois o)
Greywacke Late Harvest Riesling



Royal Grand Bretagne Managing Director Tim Ananiadis and Executive Chef Sotiris Evangelou



Naples Vice Chargé de Mission: George van Seter, Dame Nan van Seter, Mary Alice Parmer and Argentine National Hon. Michael Parmer



Salt Lake City Vice Chargé de Presse Martin Perham and Dame Micaela Chou



Argentine National Rufus Creswell, Chevalier Karl Schneider, Jurisconsult Paul Haar and Argentine National Hon. Michael Parmer



Jurisconsult Paul Haar, Roma Aurora Balli Daniela Amador, Azalea Balli Enrica Baron, Italy Chargé de Mission Anni Accalai and Rome Urbe Balli Luigi Marinucci





Fresh off the Vine

It's not uncommon for me to encounter Chaine members who have been missing out on a great benefit of their Chaine membership, one that some didn't realize was designed for them. Did you know that every Chaine member (this means you!) is welcome to attend any of the three national meetings we hold every year? These are very special events and a lot of fun.

One of those national meetings, coming up soon, is our annual Société Mondiale du Vin gathering, focusing on wine and other crafted beverages. All Chaine members are welcome, whether or not they are already Mondiale members. Each year at this extravaganza, we combine educational events, fabulous meals, a tasting with 15-20 first-rate wineries and winemakers, and the national finals of our annual Chaine Young Sommeliers Competition (open to members to observe).

This year's meeting and competition will be held on the edge of Oregon wine country, in downtown Portland, from May 18-20. This promises to be a fantastic chance to enjoy and learn about great wines in the company of your Chaine confrères. We're staying at the city's best hotel, The Nines. We'll be joined by several of Oregon's best winemakers and taste their offerings. Attendees can visit with the nine best young sommeliers in the country, serve as the judges of the competition, meet all 30 members of the Young Sommeliers and Masters of Wine. We're offering great tasting seminars taught by the Young Sommeliers, a winery tour, a brewing and distilling tour, an award luncheon, a food and wine pairing, sailing on the Columbia River. Ask anyone who has attended this extravaganza, it's a great opportunity.

worldwide, we're looking for people to help us spread an excellent message. We can easily add a new member to our list of the finest national officers in the Chaine, and we're seeking to contact new members with many questions to answer.

Our other two national meetings include the National Culinary Wine Competition and the final Young Sommeliers Competition. They are held this year from May 4-7, in Washington, D.C., and from August 21-24, in Chicago from October 12-15. You're invited to observe both!

representative in Portland, Oregon.

via info@chaine.org or Société

Chaine France
Grand Cru

DELAWARE VALLEY

Judgment in Philadelphia

BY MATTHEW KAIRSTETTER, *Buff*, AND ELLEN ROSENBERG, *Vice-Chargée de Presse*

IN 1976, BRITISH wine merchant Steven Spurrier organized a blind tasting of French and American wines with prominent French wine dignitaries as judges. Spurrier had no idea that

the outcome would shock the world and change the course of winemaking forever. *Time* magazine writer George Taber was the only media member present. The American wines won in both categories (red and white), and Taber's article on the event helped the world realize that France was not the only country to produce great wine. His book *Judgment of Paris* enjoyed great popularity and was later made into the movie *Bottle Shock*.

Forty years later, the Delaware Valley Mondiale noticed parallels between its wine dinner at Panorama restaurant on September 18 and that famous tasting. The goal: to compare a 95-point wine and a 100-point wine of the same vintage. Pair de la Chaine/Grand Commandeur Shelly Margolis invited Mr. Taber to attend.

Co-Owner Luca Sena, General Manager/Wine Director Bill Eccleston, and Executive Chef Matt Gentile

produced a spectacular evening, a highlight of which was a special presentation recounting Mr. Taber's experience at the famed tasting. As a final treat, he signed copies of his book for attendees. 🍷



100 point wine.



Journalist George Taber and Pair/Grand Commandeur Shelly Margolis.



Vice-Counselor Culinaire Joe Koye and Kelly O'Connell.



Domenica Kathleen Boyle, Chevalier Bob Wolter and Carol Wolter.

KANSAS CITY

Hartford Family Holds Court

BY MICHAEL D. FOSTER, *Bailli*

AT THE GRACIOUS invitation of Major Brands' Cellar Selection Sales Representative Matt David, Kansas City Mondiale members had the opportunity to sample selections from the Hartford Family Winery on June 7. The venue was Coal Vines, a pizza and wine bar located on Kansas City's famous Country Club Plaza.

Glass doors opened to a sidewalk patio that had the Parisian ambiance of a Café de Flore or Brasserie Lipp on Boulevard Saint-Germain. Well, it wasn't really the 6th arrondissement, but attendees did have views of Ward Parkway and Brush Creek. Mr. David and his colleague, Morgan Clark, offered the group numerous wines to taste.

Located in the Russian River Valley, the Hartford Family Winery was founded in 1994 by Don Hartford, who grew up on a strawberry farm in Massachusetts. Winemaker Jeff Mangahas, who holds a master's degree in oenology, specializes in single-vineyard pinot noir, chardonnay, and old-vine zinfandel.

While sampling the chardonnays, attendees reminisced about past wine trips they had taken. By the time they got to the pinot noirs, they were planning a trip to Sonoma. The final wine, meanwhile, left everyone contemplating the origins of zinfandel. 🍷



Major Brands Sales Representatives Morgan Clark and Matt David.



LACS ET DES BOIS

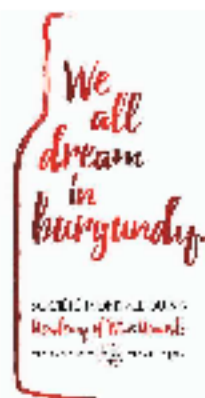
Spicing Up the Academy Awards

BY TERRY MATHIS, *Vice Echanson*

MAHOGANY-FRAMED, LEADED-glass doors opened to allow Lacs et des Bois Mondiale members entry into the gracious home of Chevalier Joe Tilton and Dame de la Chaîne Julie Tilton for an Oscar-themed Mondiale event on February 28, 2016. On a red carpet set off by brass stanchions, attendees posed with the wines they brought to compete for the evening's awards.

Each attendee nominated their favorite wine in one of three categories: "Best Sparkler," "Best Red in a Supporting Role," and "Best Red in a Leading Role." With the real *Academy Awards* show streaming live from Hollywood in the background, attendees sampled the wines with the award-winning fare of Personal Chef Cameron Achee and his team from Thyme Savor Catering.

Mondiale "Academy" members cast their votes into the "Hollywood Bowl" to be tallied by auditors from "Price Winehouse." Vice Echanson Terry Mathis, who served as master of ceremonies, presented the awards in each category as well as a special award for the overall "Best Wine." Each winner went home with an Oscar statuette as a souvenir to commemorate the event. 🏆



Grand Echanson National Chairie Bonnet and Houston Vice Consillier Gastronomique Hon. Malène Buris.



Bailli Cheryl Kenny, Dame Julie Tilton, Chevalier Joe Tilton and Vice Echanson Terry Mathis.

SEATTLE



Vice Echanson Hon. Mike Perle, Dame Sherry Raisbeck, Dame Nancy Auer, Randy Haurz and Vice Chargée de Presse Hon. Dido Perle.



Vice Chargée de Missions Peggy Reddy and Professionnel du Vin Chris Chan.



Chef Rôtisseur Alex Long and Dame Edwina Baxter.



Baili Robert Cugini and Baili Provincial Bertrand de Bautreay.



Dame Mary Orvis, Mona Owen, and Vice Chargé de Missions Kurt Owen.



Chevalier Douglas Howe, Dame Nikki Mahan and Chevalier Mark Mahan.



Conseiller Gastronomique National Hon. Mel Sturman and Dame Lovina Sturman.

Delightful Summer Picnic

BY ROBIN DU BRIN, *Pacific Northwest Chargée de Presse Provinciale*

ON THE SUNNY afternoon of July 17, the Seattle Mondiale gathered at the magnificent Lake Washington home of Dame de la Chaîne Sherry Raisbeck and Chevalier James Raisbeck. The back patio, with its spectacular lake views and white linen-covered dining tables, was an idyllic spot for a midsummer picnic. Vice Echanson Gregory Chan and Professionnel du Vin Chris Chan greeted attendees with flutes of refreshing Simonnet-Febvre Crémant de Bourgogne Brut Rosé N.V.

Maitre Rôtisseur Brandon LaVieille and Evan Garrard, both of whom are partners/chefs at Lavish Roots Catering, prepared wonder-

ful picnic fare for the group. The meal was further enhanced by superb wines that some confrères brought to share; these included offerings from Gaja and Spottswoode, among other producers.

Following dessert, attendees were invited to view the Raisbecks' classic car collection, which includes a 1937 Cord, a 1953 Chrysler 300, and a 1942 Lincoln V12. Seattle Mondiale members extend a big thank-you to the Raisbecks, Vice Echanson Chan, Professionnel du Vin Chan, and Vice Chargée de Missions Peggy Reddy for their roles in making this picnic picture-perfect! 🍷

SAN ANTONIO

Sushi and Champagne Dinner at Godai

BY VIVIAN RAY, *Baill*

THE HOUSE WAS totally packed with fifty San Antonio Mondiale confrères at Godai Sushi Bar & Japanese Restaurant on May 5. The festivities kicked off with a fabulous appetizer prepared by Owner/Chef Goro Pitchford. Champagne flowed steadily throughout the evening. Glasses were kept full as attendees tasted an array of sparkling wines, each paired with a delicious course created specially for the occasion.

The evening's champagne was supplied by Moët Hennessy USA, a global leader in the luxury wine and spirits industry. Moët Hennessy National Account Manager Matt Jobe and Brand Education Manager Rich Buchanan were on hand to discuss the stylistic differences between the French and California sparkling wines.

The highlights included Dom Pérignon 1990, served in magnums and hailing from the San Antonio Baillige's cellar. Yet, the evening could not end without another treat. Several bottles of champagne were raffled off to attendees, and it was fun to see the lucky winners walk away with joyful smiles as the awesome evening drew to a close. Those in attendance will remember the special event for years to come. 🍾



Officer Ladd Little, Vice-Charge de Missions Catherine Milbourn, Dame Patricia Parker Weber and Professionnel du Vin Mds. Rempeker.



Moët Hennessy Brand Education Manager Rich Buchanan, Vice Chairman Jeff Degner and Moët Hennessy National Account Manager Matt Jobe.



Dame Tomoko Hilton and Baill Hon. Rinaldo Salazar.



Dame Mia Rosen, Baill Hon. Fernando Salazar, Vice-Charge de Presse Hon. Judy Salomon and Baill Provincial BFI Salomon.



Godai Sushi Bar & Japanese Restaurant
 May 5, 2016

MONKFISH LIVER PÂTE
 Chives, Tobiko, Spicy Ponzu Sauce
 Moët Hennessy Réserve Blanc de Blancs N.V.

SEAFOOD TRIO
 Moët Hennessy Impérial Brut N.V.

BLUE BAND OYSTER
 Fresh Sea Urchin
 Moët Hennessy Dom Pérignon Magnum 1990

JAPANESE KOBE BEEF
 Fresh Matsutake
 Moët Hennessy Veuve Clicquot Rosé N.V.

GRILLED BONE MARROW
 Foie Gras Drippings, Foie Gras
 Lollipop, Brie, Mascarpone, Toasted
 Sweet Hawaiian Bread
 Moët Hennessy Veuve Clicquot Demi-Sec N.V.

PHILADELPHIA

California
Dreamin' at NectarBY ELJAY BARR, *Vice Chargé de Presse*

EVERY SPRING, THE Philadelphia Mondiale holds a California wine fest, accompanied by a sumptuous feast befitting the high quality of the wines. The Philadelphia Mondiale focuses on California wines because they are both consistently delicious and remarkably diverse.

Young and experienced winemakers make wines unbound by rules of appellation or tradition. Styles range from austere Old World to jammy fruit bombs. The wines tend to be consistent year-on-year, but microclimates and complex geographies lead to great variety of flavors. Vineyards are set in spectacular settings, from Mendocino in the north to San Diego in the south.

The event is always organized and hosted by Vice Conseiller Gastronomique Paul Schulze and held at Nectar, a premier Asian fusion restaurant in Berwyn, Pennsylvania. Vice Conseiller Gastronomique Schulze

generously shares wines from his well-stocked cellar, and Partner/Executive Chef Patrick Feury and his team prepare dishes inspired by California cuisine to accompany them. For the Philadelphia Mondiale's most recent event, on May 22, the wines ranged from the cult char-domays of Aubert to beautifully aged cabernets from Napa Valley's Paradigm and Château St. Jean. 🍷



Nectar

May 22, 2016

GRILLED PRAWNS
Ramp Bulbs, Walnut Nuts
Nios, Ramp Greens

Aubert Ritchie Vineyard Chardonnay 2011
Aubert Ritchie Vineyard Chardonnay 2012

BUTTER-POACHED LOBSTER
SEALED VIKING VILLAGE SCALLOP
Steamed Leeks, Herb Roast Tomato Bâquet

Alban Vineyards Pandora Red 2008
Alban Vineyards Pandora Red 2009

PORK BELLY
Roasted Fava Beans, Quince

Soliste Cellars Nouveau Monde Pinot Noir 2010
Soliste Cellars Sonoma Vineyard Pinot Noir 2010

GRILLED RIB EYE
Sea Salt-Roasted Fingerlings, Roasted
Mushrooms, Fava Beans Erubata

Paradigm Cabernet Sauvignon 1999
Château St. Jean Cabernet
Sauvignon Reserve 1999

CHOCOLATE TASTING

Carol Shelton Late Harvest Zinfandel 2008



Chevalier Bruce Zappan, Yan Yin, Helen Arzitsky and Vice Chargé de Presse Eljay Barr.



Officer Robin Lowry and Professionnel du Vin Mary Ann Scorbimio.



Chevalier Maurice Lo Piccolo.



Vice Conseiller Gastronomique Paul Schulze, Partner/Executive Chef Patrick Feury and Partner/Maitre Rôtisseur Michael Wei.



Officer Ellen Baur and Chevalier Phil Baur.



Dame Adriana Di Paolo and Su Barry.

CINCINNATI



Vice Echanson Mike Mannin, Professionnel du Vin Mary Horn and Maître Hôtelier Dan Cisyak.



Vice-Chancelier-Argusier Bethanie Butcher and Chargé de Presse Provincial Ron J.T. Mayer.



Robert Clark, Diana Clark and Margaret Yoncz.



Chevalier Al Minto II and Balli George Elliott.



Owner Hugo Tostado.

Queen City Tequila Tasting

BY GRAIG SMITH, Vice Chargé de Presse

CINCINNATI MONDIALE MEMBERS gathered at Tostado's Grill on June 13 for their first-ever tequila tasting. Owner Hugo Tostado is the heart and soul of this popular Mexican restaurant, which receives rave reviews not only for its delicious, authentic cuisine but also for its weekly karaoke night. The tequila tasting was conceived by Chambellan Provincial Irwin Weinberg and executed to perfection by Vice Echanson Mike Mannin.

Attendees were greeted with Tostado's signature margaritas. Leading the event was Professionnel du Vin Mary Horn, who is both an Advanced Sommelier and a Certified Specialist of Spirits. She cur-

rently serves as Vice President of Fine Wine Sales & Education for the Heidelberg Distributing Company. The informative tasting began with a Frida Kahlo Blanco and was followed by a Mezcal, a Blanco, a Reposado, and an Añejo, all from Sangre de Vidia. Attendees were then treated to a tasty Mexican meal and a bonus of new Châine shot glasses to take home as souvenirs.

The Cincinnati Chapter is fortunate to have someone of Professionnel du Vin Horn's caliber to educate members about wines and spirits. At evening's end, confrères extended their sincere thanks to her, Vice Echanson Mannin, and Owner Tostado. 🍷

NEWPORT BEACH

Wine Extravaganza at Juliette Kitchen + Bar

BY SHERYLE ULYATE, *Vice Chargée de Presse*

THE NEWPORT BEACH Mondiale's event at Juliette Kitchen + Bar was such a hit with members in 2015 that they chose to visit the restaurant again on June 8. Attendees were asked to bring favorite bottles of wine with Robert Parker ratings of 90 points or higher to share with the group. The offerings were divided into reds and whites, and members enthusiastically sampled across categories. Most began the evening with champagne, other sparklers, or classic white varietals. Moving on to the reds, they found them varied and exciting to explore.

Executive Chef Daniel Hyatt's delicious four-course menu featured very clever flavor combinations that enhanced the wines. Dame de la Chaîne Gloria Dula and Chevalier Michael Dula worked closely with Co-Owner Juliette Chung and Chef Hyatt to create a relaxed, yet sophisticated Mondiale experience. At evening's end, Baili David Weinberg invited Chef Hyatt, his culinary brigade, and the waitstaff to stand before appreciative attendees, who offered an abundance of compliments and thanks. 🍷



Executive Chef Daniel Hyatt.



Baili David Weinberg, Co-Owner Juliette Chung and Dame Debra Weinberg.



TULSA

The Flavors of South Africa

BY STEVE GERKIN, *Vice Echanton*

BILTONG SOUP, BEEF and lamb *bobotie*, and *boerevors* sausage with monkey gland sauce found their way onto the menu served to Tulsa Mondiale members at the Summit Club on March 10, 2016. The occasion was a South African culinary adventure showcasing the tip of Africa's wine treasures matched with regional recipes provided by Vice Echanton Steve Gerkin.

Prior to dinner, Vice Echanton Gerkin gave a PowerPoint presentation on the history and sociology of the region as well as an in-depth view of its food and wine scene. The menu showcased wines billed as "Skurberg" (Chenin Blanc), Pinotage (Pinot Noir and Cinsault), and "Seriously Old Dirt" (Bordeaux blend). Served with the tipsy tart dessert, Klein Constantia Vin de Constance 2009 offered exposure to a truly historic wine.

Meeting three times a year, the Tulsa Mondiale highlights a different wine region at each event, giving attendees an opportunity to sample wines from across the globe. These educational evenings have become a valuable experience for members and have been successful in attracting new people to the Chaîne. 🍷



Vice Chanolier Argente Lyndee Savage, Chevalier Randy Savage, Baili Sue Gerkin and Vice Echanton Steve Gerkin.



Chevalier Dean Todd and Dame Terri Todd.

DES MOINES

Mondiale Arrives in Des Moines

BY SANDRA CUTTER, *Vice-Chargée de Presse*

WITH WINTER FINALLY tapering off, Des Moines Bailiage members gathered at the Des Moines Golf and Country Club on April 17, 2016 to welcome spring and the Mondiale. The stately club will host the Solheim Cup in August 2017. At this event, the top female golfers in the United States will compete against Europe's top female golfers on the property's challenging, Pete Dye-designed golf course.

The evening was filled with pomp and circumstance, complete with velvet robes and the all-important grapevine staff. Presiding officer Echanson Provincial Randall Crocker provided a short history of the Chatne before inducting Dame de la Chatne Susan Robeson and Chevalier George Robeson III. Yet, the highlight of the ceremony was the induction of twelve members into the inaugural Des Moines Mondiale. Everyone received the special *tastevin* pin to attach to their ribbons.

With the formalities concluded, the group moved to the dining room to savor the outstanding meal prepared by Executive Chef/Chef Rôtisseur Terry Boston. The entrée of roasted goose roulade was clearly a nod to the Chatne's founding members! 🍷



Des Moines Golf and Country Club
April 17, 2016

CHILLED SPRING PEA SOUP
Soft Whipped Cream, Duck Bacon
Court Karoly Gröner, Welliver 2016

SEARED SCALLOP
Folk Grass, Potato, Ginger-Pear Dressing, Pancetta Crumble
U.S. Cole 41, Cheri n Blanc 2016

ROASTED GOOSE ROLLADE
Braised Farcemeat, Port Wine-Gingonberry Reduction, Charred Carrots, Haricots Verts, Parisian Potatoes
Ridge Pugin | Ranch Zinfandel 2008

CHOCOLATE POTS DE CRÈME
Toasted Almond Dust, Warm French Doughnuts
Taylor Radgate 20-Year-Old Tawny Port



Des Moines Mondiale members.



Dame Maura Nelson and Vice-Counselor Culinaire Jim Sack.



Chevalier Rob Taylor and Dame Christ Taylor.



Dame Susan Robeson, Echanson Provincial Randall Crocker, Baili Jim Cutter and Chevalier George Robeson III.



Baili Jim Cutter, Dame Christ Taylor and Echanson Provincial Randall Crocker.



Dame Cyll Mandelbaum and Justin Mandelbaum.

NORD EST DE LA FLORIDE

"Run for the Roses" Party

BY GAYLE BANKS, *Vice Chargée de Presse*

HATS AND HORSES were the picks of the evening on May 7 at the Nord Est de la Floride Mondiale's "Run for the Roses" Kentucky Derby party at the lovely home of Dame de la Chatne Corinne Martin and Chevalier

Joseph Martin in Ponte Vedra Beach, Florida. Along with champagne, attendees were offered mint juleps and Grey Goose Oaks Lily cocktails in honor of Derby Day.

Attired in Kentucky's finest fashion, the women wore their fanciest hats while the gentlemen donned snazzy jackets and bow ties. It was fun to munch on tasty appetizers while admiring each other's outfits.

During the derby, everyone cheered on their favorite horse. After the race—which was over quickly—those who had set their

sights on winner Nyquist dashed over to the buffet table to fill their plates. Caterer/Private Chef David Hurst provided a wide array of beautifully presented offerings. The dessert of mini Kentucky Derby pies gave diners one last taste of fine Southern tradition.

The Martins were the most gracious of hosts. Much as they enjoyed witnessing the pageantry of the race on television, attendees agreed that the evening itself—filled with good friends and delicious food—was the real winner! 🍷



Janet Lithgow, Dame Corinne Martin and Donna Gaff.



Dame Christie Gray, Vice Consaltery Gastronomique Stephen Ramsey and Dame Sandra Ramsey.



Chevalier Joseph Martin.



Carol Brathune and Robert Brathune.



Howard Kaplan, Vice Chargée de Presse Ron Jeanne Maron, Chevalier Chris Rooney and Dame Christie Gray.



Dame Sue Mabry.


Martin Residences May 7, 2016
GRAPE TRUFFLES Port Wine, Blue Cheese, Toasted Pistachios
ONION-BLUE CHEESE TORTE Savory Custard Base
MINI BLTS Applesauce, Fried Bacon, Fried Green Tomatoes, Air Fryer Ketchup, Homemade Biscuits
POTATO PANCAKES Smoked Salmon, Chive Cream
GRILLED VEGETABLES Balsamic Dipping Sauce
LAMB LOLLIPOPS Yuzu-Ginger Dipping Sauce
YUCA-TAN MARINATED SHRIMP Citrus-Tomato Dressing, Chili Peppers, Cilantro
MINI KENTUCKY DERBY PIES

CHICAGO

The World of Rhône Varietals

BY BETH BERNARDINO-ROLDAN, *Dame de la Chaîne*

ON JUNE 5, Vice Echanton Manfred Raiser closed the Chicago Mondiale's season with an exploration of major Rhône varietals at Salero restaurant. Attendees appreciated his expertise and enjoyed the fun and exciting session.

The event opened with a flight of four white Rhône varietals, followed by a flight of four classic red Rhône varietals. Both flights were tasted blind. The aim was to learn the characteristic and flavor profiles of each wine; distinguish them by color, aroma, and taste; and identify the grape varietal in each glass. Participants then ranked them according to preference. All of the wines were single varietals from Tablas Creek Vineyard in Paso Robles, California.

Following the tasting, Partner/Executive Chef Ashlee Aubin treated the group to his Basque-inspired cuisine, which paired exceptionally well with both red and white Rhône varietal blends.

Chambellan Provincial/Bailli Mon Roldan acknowledged Vice Echanton Raiser for his excellent leadership, presented Chef Aubin with a Chatne decanter and bag, and expressed attendees' utmost appreciation to Wine & Service Director Chris Fisher for a memorable experience that was a fitting close to the Chicago Mondiale's season. 🍷



Vice Echanton Manfred Raiser, Partner/Executive Chef Ashlee Aubin and Chambellan Provincial Bailli Mon Roldan.



Chevalier James Garard III, Liz Garard and Dame Linda Garard.

PHILADELPHIA

The Wines and Food of Italy

BY ELIJAH BARR, *Vice Chargé de Presse*

ON JUNE 24, the Philadelphia Mondiale took the food and wine experience to new heights, pairing gems from the top of the Italian wine pyramid with the fine cuisine of R21 Restaurant, located on the thirty-seventh floor of the Liberty Place building. Vice Conseiller Gastronomique Honoraire Peter Horty and Vice Echanton Cy Evin organized the event.

The star of the evening was Mastroberardino Taurasi Radici 1973—a legendary wine from the Campania region that is just now reaching its peak of maturity and expressivity. Another standout was Vietti Rocche Barolo 2004. With eleven years of ageing, this towering nebbiolo from one of the region's grand wineries offers wonderful aromas of cherries and roses, red fruit on the mouth, and nice, structured tannins.

Such an exploration would not be complete without a Super Tuscan, and the group was treated to the lovely Marchesi Antinori Tignanello 2004, with its blackberry, sweet spice nose, and long, elegant finish.

Accompanying these wines, and several others of similar caliber, was a magnificent Italian feast prepared by Owner/Chef Daniel Stern. The food and drink of Italy is a favorite subject among confrères, and, as ever, this evening's offerings rewarded attendees' attention. 🍷



Bailli Thomas Knox and Chevalier Maurice Lo Piccolo.



Vice Echanton Cy Evin and Vice Chargé de Presse Elijah Barr.



Vice Conseiller Gastronomique Hon. Peter Horty, Su Horty, Dame Adriana Lo Piccolo and Dame Carolyn Temin.

SAN ANTONIO

Joseph Phelps
Wine DinnerBY JIM RAY, Southwest *Chargé de Presse* Provincial

THE SAN ANTONIO Bailliage's delightful gathering at Myron's Prime Steakhouse on March 30, 2016 showcased Joseph Phelps wines. The joint *Châteaue/Mondiale*

event was both fun and educational. General Manager/Maitre Restaurateur Patrick Ross prepared a fabulous dinner to match the featured wines. Joseph Phelps Vineyards Regional Sales Manager Anne Champagne gave a history of the winery and explained the characteristics of the evening's selections.

Prior to founding his winemaking operation, Joseph Phelps owned one of the largest construction companies in the

United States. It wasn't until he won the contract for the construction needs for a new Napa Valley winery that he began considering getting involved in the wine industry himself.

The dining tables were set up in the shape of a horseshoe to encourage conversation during the wine tasting and meal. Before departing, attendees thanked General Manager/Maitre Restaurateur Ross, the service staff, and Ms. Champagne for their contributions to the memorable evening. San Antonio confrères relished the phenomenal wines, dazzling cuisine, and opportunity to share it all with friends. ☺



Myron's Prime Steakhouse
March 30 2016

OVER SOLE BALLOTINE
Spinach, Zucchini, Quinoa,
White Wine Sauce

Joseph Phelps Freestone Vineyards
Chardonnay 2012

PANCETTA-MUSHROOM-STUFFED QUAIL
Roasted Red Pepper-Cream Sauce

Joseph Phelps Freestone
Vineyards Pinot Noir 2013

COFFEE-RUBBED IRISH EYE ROLL
Whiskey Demi-Glace

Joseph Phelps Cabernet Sauvignon 2010

PEACH-APPLE PUFF PASTRY CRUMBS
Joseph Phelps Grenache & Pinot 2014



Chevalier David Uhler, Dame Martha Uhler, Professional du Vin Nick Rasmussen and Dame Sandi Goldner.



Bailli Vivian Ray and Bailli Provincial Bill Solomon.



Marla Estroff, Dame Carolina Mishal, Dame Pam Wae and Officer Ladd Little.



Dame Cheryl Kelly, Chevalier Phil Kelly, Dame Betsy Wilcox and Dame Tomoko Hilton.



Dame Carmel Goldberg, Dame Dana Phillips, Chevalier Clinton Woodley, Vice Chargée de Presse Hon. Judy Salomon and Dame Chelsey Woodley.

Harold S. Small

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National Culinary Weekend and Jeunes Chefs Rôtisseurs Competition

Washington, D.C., May 5-6, 2017

Confrères are invited to attend this spectacular U.S. Chaîne weekend combining the National Jeunes Chefs Rôtisseurs Competition with outstanding educational wine and culinary events in Washington, D.C. The competition to determine the best young chef in the United States will be held at L'Academie de Cuisine on **Saturday, May 6**. U.S. regional winners will vie for the national title, with the winner going on to compete in the International Jeunes Chefs Rôtisseurs Competition in Perth, Australia, in September 2017.

A block of rooms is available to Chaîne members at the Embassy Suites Hotel in the fabulous Chevy Chase Pavilion in Washington, D.C.

Participants may wish to arrive the evening of **Thursday, May 4**, in time for the first planned event—a luncheon focused on wine education at the Vineyards at Dodon on **Friday, May 5**.

The induction and awards gala will be held on at Range restaurant on **Saturday evening, May 6**.



For registration materials, contact the national Chaîne office at (973) 360-9200 or visit the national website at www.chaineus.org.

