Review of Victoria Bailliage's First "Dinner Theatre" Experience March 16 2025

The Fire & Water Restaurant at The **Victoria Marriott Inner Harbour Hotel** offers a unique culinary experience known as "Le Petit Chef" It was a new to our sixteen Bailliage members and guests, who really had no idea how the evening would unfold. The small and cozy dining room set was set with attractive, individual place settings on four tables for four, all looking very normal, with no hint of what was to come.

Our traditional glass of welcome "Bubbles" was enjoyed before we took our assigned places. The evening's host, Travis Todd, was an amazing raconteur and entertained us with a fascinating story, telling us how we were about to be thrilled by the antics of four of the world's smallest chefs, right here, in this very room, in Victoria.

And, that these amazing culinary specialists

were not only going to show us how they prepared their assigned course, but would, at the same time, be in competition with each other for our votes, to "crown" who was best chef. Hmmm, with that said, there were many eyes glancing around the room.

The lights lowered and there at each place, taking an introductory bow appeared a three D Visual of Senorita Pequeña Maria from Spain, Piccolo Luciano from Italy, Chisano Takahiro from Japan, and the original, "Le Petit Chef" from France. While reputed to be

"friends", this wasn't very obvious as each little chef in turn, whipped around the table as they built a visual of their respective course and hilariously sabotaged the efforts of another.

After Senorita Pequeña Maria had completed acrobatically producing the visual of the first course, Host, Travis, quickly introduced the arrival of the delicious real-time course of Thinly Sliced Prosciutto, Marinated Heirloom Tomatoes, Basil Cream and Crispy Ciabatta Croutons, the actual work of the Marriot's Chef Rene Widmer. A Black Hills Voignier was a pleasant accompaniment. Each successive course that emanated from our real-time Chef Widmer's kitchen was a triumph, and an elegant representation of each diminutive chef's 3-D Masterpiece.

All diners were keen to see what antics Piccolo and Takahiro would get up to, in order to undermine their chef colleagues, and claim the coveted winner title. Pequeña Maria was particularly naughty and the others did their best to defeat Le Petit Chef who, was a little clumsy in the visual of his meal preparations. However, in the end, the vote was split between the four, so all were declared "winners".

The evening's serving team was thanked by the Bailli, as were host, Travis and "real-time" Chef Rene, who also received gifts of appreciation from the Bailliage.

The "Le Petit Chef" was unforgettable and great fun dining + theatre experience at the Fire + Water Restaurant that will capture your imagination.

Le Petit Chef & Friends
Classic Menu

SPAIN

Thinly Sliced Prosciutto, Marinated Heirloom Tomatoes, Basil Cream, Crispy Ciabatta Croutons

Black Hills Viognier

ITALY

Wild Mushroom Ravioli, Truffle Oil, Parmesan Cream, Spring Peas, Double Smoked Bacon

Black Hills Chardonnay

FRANCE

Fire Grilled NY Striploin Steak, Béarnaise Sauce, Honey Glazed Baby Carrots, Parmesan Dusted French Fries

Sandhill Small Lots Two

JAPAN

White Chocolate Cake, Wasabi Matcha Cream, Fresh Seasonal Berries

Sandhill Ice Wine

Review by Gail Gabel, Bailli de Victoria

Photos by Nelles Shackleton

Layout by Jack Littlepage

CHAINE DES ROTISSEURS - 1248 - 1950 -