UGLY DUCKLING DINING AND PROVISIONS DECEMBER 01, 2024

For the first time in three years there was no rain on December 01 to dampen our enthusiasm as the Bailliage looked forward to a "Diner Amical" at the Ugly Duckling Restaurant. The evening's spring-like mild evening temperature ensured a delightful ambiance for the last event of 2024! Canada's oldest Chinatown provided a unique setting for the restaurant, as twenty-seven members and guests arrived to enjoy good company and the evening's eclectic menu.

The Bailli introduced two new Victoria Bailliage members, who will be formally inducted into the international Chaine organization on February 28. Members had also hosted three guests who joined us for their first Chaine dining experience.

Maître Rotisseur, & Executive Chef, Corbin Mathany welcomed us with an Amuse Bouche of Tuna Tartare served in a crisp and fluted pastry case, accompanied by a Bailly Lapierre Brut Reserve Crémant.

The first course of a lightly cured Hokkaido Scallop with artfully plated cucumber curls, was paired with a very interesting Yoshida "izumo" Saké, from Japan, which drew many appreciative comments.

Chef had apparently been out harvesting Chanterelle mushrooms from one of the many, but closely guarded secret locations, north of Victoria. The results were evident in a superb Tartelette with layers of taleggio and smoked potato to accompany the Chanterelles. This course was possibly the "piéce de resistance" for the evening, with several members suggesting that a second helping might have been very welcome. Burgundy's André Goichot Blanc 2020 was a perfect pairing.

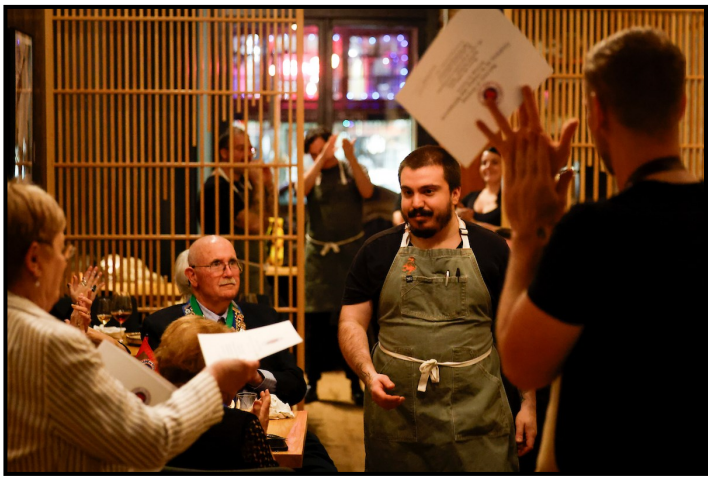
The third course featured Pan-Roasted Georgia Strait Ling Cod leading graciously into the Main Course of Vancouver Island Elk Striploin, elegantly presented, and perfectly rare,

with celery root and black truffle, on a piquant jus, that also begged for a little more.

The Rhone Gigondas 2022 from Domaine des Pasquiers was a particular favourite of many. (The full menu and wine list is included at the end of this report).

Following a seasonal pumpkin and salted caramel dessert and Tokaji pairing, the culinary

and service teams were introduced and each team member was presented with a Chaine Certificate of Appreciation.



Maître Rotisseur and Executive Chef, Corbin Mathany, received a special gift and thanks from the Bailliage for hosting the event and for the outstanding menu and service that contributed to such an enjoyable evening.

UGLY DUCKLING
Dining & provisions

Welcomes the

Victoria Bailliage of La Chaine des Rotisseurs
December 1, 2024

Amuse Bouche
Bailly Lapierre Brut Reserve Cremant, Burgundy, FR, NV

Lightly-Cured Hokkaido Scallop
cucumber, pink grapefruit, black sesame
Yoshida Saké Brewing Gassan 'Izumo' Junmai Ginjo, Shimane, JA

Cowichan Valley Chanterelle Tartlette
taleggio, smoked potato, pine
André Goichot Auxey Duresses Blanc, 2020, Burgundy, FR

Pan-Roasted Georgia Strait Ling Cod
"shrimp cracker", housemade XO sauce, tiny herbs
Angelo Negro Vino Rosso Brachetto, 2020, Piedmont, IT

Vancouver Island Elk Tenderloin
celery root, black truffle
Domaine des Pasquiers Gigondas, 2022, Rhone Valley, FR

"Pumpkin Spice"
pepita, salted caramel, cream
Chateau Dereszla Tokaji Aszu 5 Puttonyos, 2019, Tokaji, Hungary

Photos Kevin Light
Review Gail Gabel
Layout Jack Littlepage