

BOSTON


Awaiting the Golden Goose

BY MARSHALL L. BERENSON, *Northeast Chambellan Provincial/Bailli*; AND RICHARD J. DEAGAZIO, *Vice Chargé de Presse*

DECEMBER EVENINGS IN Boston can be frosty, but anticipation over the holiday induction gala at Meritage Restaurant in the elegant Boston Harbor Hotel had melted the hearts of Boston Bailliage members. In a season packed with parties and receptions, our expectations were high for December 14, especially since we knew our host would be award-winning Executive Chef/Vice Conseiller Culinaire

Daniel Bruce.

Revelers waited patiently as Bailli Provincial Gabor Huszar inducted no fewer than fifteen new members. A speedy presentation was necessary, for in addition to the inductions, Bailli Marshall Berenson was elevated to chambellan provincial; Chevalier Kenneth Johnston and Maitre Hôte El-Sayed Saleh were presented with commandeur pins; Professionnel du Vin Stephen Gaucher received the Bronze Mondiale Medal; and Chef Bruce was awarded the Bronze Star of Excellence.

In true Chafne style, the ceremony closed with the presentation of the golden goose. All agreed that it was a magical evening—one for which it was well worth braving the cold. 



Meritage Restaurant

December 14, 2014

FLASH-FRIED NANTUCKET SCALLOPS
with Capers, Sauvignon Blanc, Lemon,
Baby Tomatoes, Microgreens

Domaine Celestin Biondeau Sancerre 2013

CHAR-GRILLED BLACK SEA BASS
with Buttered Crostini, Saffron,
Leek, Shrimp Nage

Ramey Russian River Chardonnay 2012

**ROASTED WILD MUSHROOM AND
AGED PARMESAN RISOTTO**

Sori Paltin Vecchie Vigne
Riserva Barbaresco 2004

**POMEGRANATE GLAZED
COLORADO LAMB SIRLOIN**
Crispy Kale, Roasted Winter Vegetables

Frog's Leap Estate Grown
Cabernet Sauvignon 2012

SPICED PEAR CAKE
with Caramel Mousse, Spiced
Crème Anglaise, Poached Pears

Château Climens Sauternes Barsac 2004



Chambellan Provincial/Bailli Marshall Berenson, Professionnel de la Table Jamie Wainer, Professionnel de la Table Henry Wainer, Professionnel de la Table Marion Wainer and Professionnel de la Table Alexandra Wainer.



Executive Chef/Vice Conseiller Culinaire Daniel Bruce.



Chambellan Provincial/Bailli Marshall Berenson, Professionnel du Vin Stephen Gaucher and Bailli Provincial Gabor Huszar.



Chevalier Brian Walshe, Alba Habibi and Chevalier Alexander Vlachos.



Chevalier Noah King, Chevalier Saul Cohen, Maitre Hôte El-Sayed Saleh and Dame Elizabeth Cohen King.



Grand Officier Azmi Hajjaj, Grand Officier Delores Hajjaj, Connecticut Vice Chancellor-Argentier Hon. Theresa Huszar and Bailli Provincial Gabor Huszar.



Vice Echanson David Berman, Vice Chancellor-Argentier Elizabeth Georgantas, Shannon Noelle Pastuszak, Chevalier Alexander Vlachos and Vice Chargé de Missions Todd Saunders.