

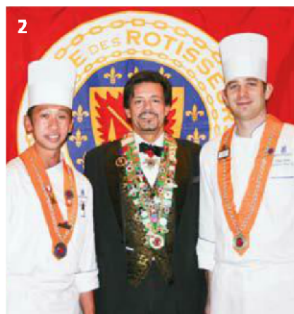
BOSTON

Fall Classic at the Ritz

PHOTOS BY CAMILO GUTIERREZ



1 Vice Chargé de Missions Todd Saunders, Dame Linda Zhang and Krassi Diehl.



2 Executive Chef/Chef Rôtisseur Andrew Yeo, Bailli Marshall Berenson and Chef Rôtisseur Andrew Kube.



3 Professionnel de la Table Mark Tosi and Vice Chancellor-Argentier Hon. Timothy Kirwan.

By Marshall L. Berenson, *Bailli*

On October 7, 2013, the leaves were transforming into the riot of color that is fall in Boston. As the Red Sox prepared for the Fall Classic, Boston Bailliage members convened at the Ritz-Carlton, Boston Common for their own fall classic—an induction ceremony followed by a wonderful dinner, one highlight of which was meeting the Angus beef farmer who supplied the main course.

The ceremony included thirteen inductions, two elevations, a scholarship presentation, the awarding of a Bronze Star of Excellence, and, of course, partaking of the golden goose! With so much to accomplish, fast talking was necessary, and our fast-talking, sword-smacking Boston officers, led by Bailli Provincial John Vyhnanek, wrapped up the formalities in forty-five minutes.

General Manager/Maitre Hôte Rajesh Khubchandani, Executive Chef/Chef Rôtisseur Andrew Yeo, and Northeast Regional Young Chefs Rôtisseurs Competition winner/Chef Rôtisseur Adam Kube collaborated on the spectacular menu. Locally sourced products were the focus, evident in such courses as Massachusetts butternut squash ravioli with brown butter flavored with Vermont maple syrup and Long Island duck confit wrapped in cabbage grown in Lexington, Massachusetts.

The entrée was Archer's Farm Angus beef filet mignon from Maine with parsnip purée and Duchesse potato. Vermont goat cheese strudel was served with compote of local fruit. Granny Smith apple tart with vanilla gelato closed the fabulous meal, and we trundled home with visions of local culinary treasures and another World Series victory on our minds. ☞

VOLUME 2 2014

CHICAGO

Rustic Italian Dining at Nico Osteria

By Todd Arkebauer, *Vice Chargé de Presse*

On January 20, the Chicago Bailliage visited Nico Osteria, Executive Chef Paul Kahan's coastal Italian cuisine concept. Chef Erling Wu-Bower and Pastry Chef Amanda Rockman prepared highlights from Nico's new menu.

The antipasti of grilled octopus with pocha bean bruschetta and Dungeness crab with fennel purée revealed Nico's seafood focus. The crisp acidity and honey-citrus palate of Collestefano Verdicchio di Matelica 2012 complemented the octopus, while the crab was married with Weingut Köfererhof Trentino-Alto Adige Kerner 2009. Kerner is a Riesling-like varietal, with herbal aromas and citrus tones.

Nico also specializes in house-made pasta. Dinner opened with rigatoni with a rich ragù finished with Parmesan and basil. This flavorful dish demanded a big red, and Crissante Alessandria Barolo Otin Capalot 1993 delivered nicely. Gaja Pieve Santa Restituta Sugarille Brunello di Montalcino 1993 exhibited cherry and leather notes that made it an excellent partner for the subsequent *bistecca al' Nico*.

Chef Rockman's dessert proved to be a culinary highlight. Spice cake was plated with pumpkin ice cream and soaked plums and escorted by Selvapiana Vin Santo del Chianti Rufina Toscana 2005.

At evening's end, Bailli Mon Roldan thanked the dream team of Chefs Wu-Bower and Rockman. Chef Kahan, fresh off his victory as the James Beard Foundation's "Outstanding Chef 2013," has another hit with Nico, which offers rustic yet highly sophisticated Italian fare. We look forward to more gastronomic adventures at this exciting new establishment. ☞



PHOTOS BY ERIC KLEINBERG



1 Officier Hilton Weinberg and Dame Leslie Weaver.

2 Chef Erling Wu-Bower and Pastry Chef Amanda Rockman.

3 Chevalier Erik Gould, Bailli Mon Roldan and Vice Chargée de Presse Hon. Nadia Gould.

GASTRONOME

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LOCAL