

BOSTON

49th Holiday Induction Gala


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

BOSTONIANS SURE DO love a celebration! Tea party in the harbor? World champion teams? Bring it! Yet for Boston Bailliage members, whose chapter has been going strong for forty-nine years, nothing compares to

the annual holiday induction gala. The most recent one, on December 13, was held in the city's most beautiful dining room—BOND Restaurant at the Langham Hotel Boston.

Maitre Hôte/ier Ronald Pellerine joined the group for the induction ceremony. Executive Chef Mark Sapienza—a longtime friend of the Boston Bailliage—hosted the celebrated Langham Saturday Chocolate Bar at the Boston Grand Chapitre in 2008. His French culinary techniques, including goose roasting and gilding, are of the highest order. Chambellan Provincial/Bailli

Marshall Berenson inducted twelve new members, elevated two confrères, awarded two commandeur pins, and presented the Bronze Mondiale Medal of Honor to Vice Echanson David Berman and the Bronze Star of Excellence to Maitre Hôte/ier El-Sayed Saleh.

A harpist serenaded the assembly with dulcet tones, and holiday carolers interjected merry cheer while the superb Langham team delivered the wonderful meal with panache. As many revelers remarked, the evening epitomized what the Chaîne is and should be! 



BOND Restaurant

December 13, 2015

HOUSE-SMOKED SALMON
AND STURGEON TERRINE
*Citrus-Roasted Beets, Gaufrette
Potatoes, Caviar Crème Fraîche*

Passport Vouvray

WARM LOBSTER-SWEETBREAD SALAD
Blood Orange, Fennel, Mâche
*Marqués de Murrieta Pazo de
Barrantes Albariño 2013*

BRAISED GULF OF MAINE MONKFISH
Sage-Winter Truffle-Squash Risotto
*Barton & Gustier Passeport
Pouilly-Fuissé 2013*

DRY AGED PRIME RIB OF BEEF
*Moutarde Violette de Brive,
Tarentaise-Potato Gratin, Spinach,
Chanterelles, Shallot Confit*
Château Baret Pessac-Léognan 2009

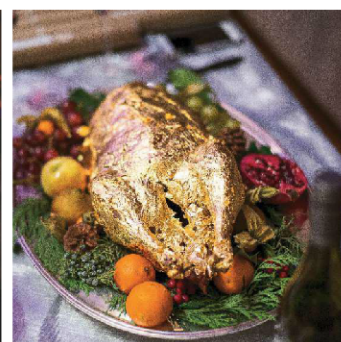
ESPRESSO-SOAKED OPERA CAKE
*Caramelized White Chocolate
Dulcey Sabayon Mousse, Valrhona
Chocolate Sorbet, Chocolate Dust*
M. Chapoutier Banyuls 2013



Inductees and élevés.



Chevalier Daniel Rosengarten, Dame Kerry Schaub Rosengarten and Chevalier Alan Rouleau.



Margaret Bell, Vice Chargé de Missions Hon. Leonard Kopelman and Carol Kopelman.



Executive Chef Mark Sapienza and Chambellan Provincial/Bailli Marshall Berenson.



Krassi Diehl, Vice Chargé de Missions Todd Saunders, Amy Hyson and Chevalier Brett Little.



Vice Conseiller Gastronomique Camilo Gutiérrez and Savannah Jabro.



Dame Nada Jaber, Maitre Restaurateur Rabih Jaber, Chevalier Stephen Samuels and Eileen Samuels.

PHOTOS BY MARSHALL BERENSON, CAMILO GUTIERREZ AND CHRISTOPHE COUTURIER