



Chevalier Noah King, Chevalier James Tauber, Grand Officier Delores Hajjaj, Chambellan Provincial/Bailli Marshall Berenson, Dame Graziella Abu-Jawdeh, and Chevalier Bill Frezza.



Bailli Délégué Hon. de France Frédéric Vieil, Bailli Délégué National Harold Small, and Bailli Provincial Hon. de Paris/Ile-de-France Loredana Vieil.



Banquet Chef Angel Cotta.



Chevalier Clinton Carden, Dame Connie Carden, Elaine Allen, Rajiv Larioa, and Chevalier Douglas Allen.



Eileen Samuels, Dame Nada Jaber, and Chevalier Stephen Samuels.



Dame Kerry Rosengarten and Vice Chargé de Missions Daniel Rosengarten.


## BOSTON

# Celebration of the Century

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

THE BOSTON BAILLIAGE'S yearlong fiftieth-anniversary celebration concluded with a gala at the Four Seasons Hotel Boston on September 17, 2016. For two years, Boston officers, including Professionnels du Vin Robert Rubin, Doug Shaw, and Jason Katz, worked closely with Regional Vice President and General Manager/Maitre Hôte Bill Taylor and his terrific team to orchestrate this spectacular event.

Bailli Délégué National Harold Small presided over the inductions and bestowed several special awards. Vice Chargée de Presse Honoraire Helen Schlichte received her grand commandeur pin; Professionnel du Vin Katz received a Bronze Mondiale Medal of Honor; Vice Chancelier-Argentier Honoraire Dean Lynch and Vice Echanson Honoraire David Berman received the Boston Legends of Food & Wine Award; and Officier Kathy LaShay Berenson received a Bronze Star of Excellence.

Boston confrères were pleased to be joined by Chaîne leaders, both from the United States and France. As well as looking forward, they paid tribute to the great names of the past fifty years: Baillis Honoraire Marvin Powell, Avram Goldberg, Alan Tremain, Gus Saunders, Harold Turin, and John Vyhnanek and officers Lucien Robert, Burton Miller, Louis Kane, Roger Saunders, Charles Doulos, Malcolm Sherman, and Richard Berenson. 



Four Seasons Hotel Boston  
September 17, 2016

LOBSTER CONSOMMÉ  
Lobster Medallion, Zucchini Pearls  
Domaine du Vieux Lazaret  
Châteauneuf-du-Pape Blanc 2014

SEMI-BONELESS QUAIL ROULADE  
Confit Leg of Quail, Petite  
Turnip, Red Currant Glaze  
Archery Summit Pinot Noir  
Premier Cuvée 2014

BEEF WELLINGTON  
Foie Gras, Mushroom Duxelles,  
Bordelaise Sauce, Carrot-Bone  
Marrow Mousse, Charred Leeks  
Cain Concept Limited Library  
Release Napa Valley 2008

JERUSALEM ARTICHOKE-  
PASSION FRUIT MOUSSE  
DARK CHOCOLATE MILLE-FEUILLE  
Tommaso Gambino Prosecco N.V.