

TRUFFLE Court



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By Judith Kellogg, *Hawaii/Pacific Islands Chargée de Presse Provinciale*

LAW-ABIDING CHAÎNE MEMBERS were startled to see an official-looking court summons arrive in the mail—until it was discovered that this was a “subpoena” to Truffle Court. Our dinner at Le Bistro in Niu Valley on October 5 was newly elected Bailli Garrett Saikley’s first event. For years, the Honolulu Chapter has enjoyed magnificent events organized by now Chambellan Provincial Fred Hellekes, so Bailli Saikley was understandably nervous. Yet the evening’s combination of sophistication, wit, good fun, imaginative atmosphere, and superlative menu made it clear that our bailliage is in good hands! Bailli Saikley’s attention to every detail was evident, including having fresh truffles flown in from France especially for this affair.

Upon our arrival, Chevalier “Officer” Norman Asakura gave us our official jurors’ instructions, which consisted of an entertaining truffle history. We were then offered glasses of Charles Heidsieck Brut Champagne Réserve N.V. After we indulged in filet mignon tartare and spaghetti with bluefin tuna, Officer Asakura summoned us to our designated “jury boxes.” Le Bistro was whimsically decorated with large portraits of famous judges and “wanted” posters featuring especially “derelict” Chaîne officers.



1 Hudson Valley foie gras, quince, and truffled brioche. 2 Bailli Garrett Saikley, Chef Rôtisseur Alan Takasaki and Chevalier Norman Asakura. 3 Chef Rôtisseur Alan Takasaki. 4 Bailli Provincial Hon. Fred Honda, Carol McNamee and Bailli Provincial Hon. Robert Lee. 5 Kauai/Oahu Bailli Mark Monoscalco, Kathryn Nicholson, Kauai/Oahu Vice Echanson Maurice Nicholson, Dame Susan Lee, Kauai/Oahu Vice Conseiller Gastronomique Mirella Monoscalco and Chevalier Sid Lee. 6 Chambellan Provincial Fred Hellekes and Mira Han.

The truffle extravaganza prepared by Chef Rôtisseur Alan Takasaki began with rich Hudson Valley foie gras, quince, and truffled brioche, accompanied by Royal Tokaji 5 Puttonyos. Luscious chestnut risotto with truffles and black cod was followed by delicate truffle-poached lobster with morels and chive beurre blanc, served with Hestan Chardonnay Napa 2004.

Green-apple granité piqued our appetites for succulent *micuit* of veal loin, Kobe beef cheek salad, and truffled salsify, paired with Robert Stemmler Pinot Noir Estate Grown Carneros 2004. Next, flavorful English Stilton with greens and truffled vinaigrette matched deliciously with Taylor Fladgate 10 Year Old Tawny Port N.V. The finale was chocolate cream cake with caramel, sea salt, and truffle mascarpone.

But the fun wasn’t over! Transforming from distinguished physician to bewigged judge, Bailli Saikley “tried” Chef Takasaki, who was paraded before us in his black and white striped prison uniform. Chef Takasaki was instructed to abide by “le truffe, le whole truffe, and nothing but le truffe.” Would it be the noose or the goose (a beautifully packaged bottle of Grey Goose vodka)? The standing ovation signaled a unanimous jury verdict. Chef Takasaki was spared as the evening was indeed a truffle triumph! ☞

Joyeux Noël



By Lance Rae, *Vice Chargé de Presse*

ONE DOES NOT EXPECT TO EXPERIENCE the aroma of chestnuts roasting or the sound of sleigh bells ringing during Christmas in Hawaii, but on December 15, the Honolulu Bailliage created a festive celebration at the Oahu Country Club that made attendees believe in the possibility of snow! The hundreds of red poinsettias lining the dining room were the perfect accent to Executive Chef Jean-Pierre Maharibatcha's seven-course holiday dinner. For Bailli Garrett Saikley, this gala provided the opportunity to induct twenty-three new and transferring members into our chapter, making Honolulu one of the largest bailliaiges in the nation.

Since our chapter was adding to its ranks in such a noteworthy way, Bailli Provincial Laurence Vogel invited Conseiller Gastronomique National Roger Tracy to induct this special group. In addition, Consul General of the Republic of Austria/Conseiller des Hôtelières Honoraire J. Hans Strasser detailed the Chaîne's rich history, entertaining us with his wit regarding all things gastronomic. The worlds of finance, technology, commerce, and the culinary arts were represented in this freshman class of professional and amateur gastronomes. Élèves included Vice Conseiller Gastronomique Robert Carpenter, Vice Echanson Allen Young,



1 Chevalier Herb Wolff and Maui Bailli Hon. Mitch Kysar. **2** Christopher Bayot and Conseiller Culinaire Provincial Kusuma Cooray. **3** Bailli Garrett Saikley and Maître HôteLier Loren Pippin. **4** Bailli Provincial Laurence Vogel, Professionnel de la Table Carlton Oshiro, Professionnel de la Table Kelly Wall and Professionnel de la Table Glenn Lum. **5** Dame Tyrie Jenkins, Bailli Garrett Saikley, Dame Marie-Claire Strasser and Consul General of the Republic of Austria/Conseiller des Hôtelières Hon. J. Hans Strasser.

and Vice Chargé de Presse Lance Rae.

We then retired to the dining room, where the inductees introduced themselves to their tablemates. Dinner began with Maine lobster medallions with hearts of palm, local Kahuku corn flan, *haricots verts*, and osetra caviar vinaigrette. Treana White Viognier-Marsanne Mer Soleil 2004 complemented this dish. Arriving next was lavender tea-smoked duck breast, matched with Tudor Pinot Noir Santa Lucia Highlands 2005. After the intermezzo of champagne and cassis sorbet, Conseiller Culinaire Provincial Kusuma Cooray and Christopher Bayot entertained us with an international waltz.

Once the applause had subsided, classic beef Wellington was served with Sonoma foie gras and glazed root vegetables. Château Lascombes Bordeaux 2003 accompanied the entrée. Following a salad of roasted bell peppers and pistachio-crusted Brie, Bailli Saikley introduced Maître HôteLier Loren Pippin and Chef Maharibatcha and presented them with a Chaîne plaque.

The grand finale was an assortment of flambés, enhanced by Chambers Rosewood Muscat Rutherglen N.V. As rain gently tapped the windows in a way that was reminiscent of snow flurries, members new and old anticipated their next shared culinary experience. ☞

PHOTOS BY TINA LAU