



Chers Confrères et Consoeurs,

It is time once again to celebrate our annual Gala Induction, and we will do so in fine style at the beautiful new Le Meridien hotel, N39°57'W75°9', presided over by general manager and long-time friend of the Chaîne Evan Evans. Mark the date now- October 9th- to begin at 5pm.

We will enjoy a champagne reception featuring the spectacular creations and charcuterie of Chef Dan Black, one of the rising stars of our city whose awards include our own 2010 Event of the Year – an accolade that will be bestowed during the festivities of the evening.

Our induction will be presided over by Chambellan Provincial Paul Haar who honored us with his presence and service in 2010. Paul and his lovely wife Shannon are delightful dinner companions and great friends of the Bailliage de Philadelphie.

Following the formalities, we will be seated in the architectural wonder that is the Library, enjoying spectacular views of City Hall as evening falls. Distracting us from those views will be our first course, a velvety soup of blue hubbard squash garnished with duck. We'll see Fall vegetables with characteristic colors and textures make appearances throughout the menu to form a minor theme. Accompanying the soup will be an Albert Mann Gewurtztraminer from our Chaîne cellar, one of several aged wines that have been waiting for just this event. The floral notes of this wine perfectly complement the course.

Delights to follow include guinea hen confit with quail egg sous-vide and a cellar-aged Brunello di Montalcino VascoSasetti 2001, a salad of mache and escarole with caramelized pear, lardons and a taste of chevre, and a wonderful roulade of classic Dover Sole plated with a butternut hash (looking like an example in knife skills from the Culinary Institute). Our plat de resistance is a duo of Mangalista pork: a beautiful loin and a risotto of squash and pork shank. For you fans of food trivia the recent popularity of this meat is due in part to the character of the fat: more unsaturated than that found in other pork. Although the meat is regarded as much more flavorful, it tastes lighter and is healthier. This dish will be served with a 2010 Fontanafreddo Barolo, aged in our cellar, alongside a pinot from the "TBD" cellars with an emphasis on fruit. See if you agree with your dinner chairmen that one of these wines is wonderful with the loin, and the other spot-on with the risotto.

Our composed cheese course will put the focus on a single cheese, Cambozola, and highlight what must be one of the finest food-wine pairing classics: a bleuvariety with a late-harvest wine. We'll feature a decadent Jurancon Sec from, yes, our Chaîne cellars. The final course will be based on fruit in the form of a paté as created by Chef Dan. In keeping with the festive nature of the event, a second bubbly will be served to cap the evening.

Recap: A wonderful host in Evan Evans, a great Chef in Dan Black, cutting edge cuisine (check our website for the full menu), and four wines aged in our own cellar. Along with You, these are the ingredients for a memorable evening. This would be a superb opportunity to introduce guests to the Chaîne, and you can even stay over at Le Meridien if you wish (contact the office for information).

Vive la Chaine!

*Cy Evian
Dinner Chairman*

*Joe McGowan
Dinner Chairman*

Le Meridien
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***Member/Spouse/Equivalent: \$195
Guests: \$225***

October 9, 2011

Reception: 5:00 PM

Dinner: 6:00 PM

Dress: Black tie with Decorations