



# GLOBAL TASTING TOUR

APRIL 21 2024 | 6:30 PM

VISTAS 360 ROOM  
PINACLE HOTEL HARBOURFRONT  
1133 West Hasting Street, Vancouver

And now for something very special....

Our IWFS members will join our friends from the Chaîne des Rotisseurs Vancouver to celebrate World Chaîne Day at the iconic rotating Vistas 360 Room atop the Pinnacle Hotel Harbourfront for a Global Tasting Tour through France, Italy, Greece, India and Egypt from Maître Rotisseur Chef Edmund Yee. Our magnificent dining experience will feature five Chef's Live Cooking Action Stations, each course paired with a specially selected wine.

This promises to be an evening to remember and we encourage you to join us for a very special dinner.

MEMBER & GUEST | \$183.75

RESERVE BY: e-mail | [iwfsvancouver@shaw.ca](mailto:iwfsvancouver@shaw.ca)

PLEASE PAY DIRECTLY TO CHAINE DES ROTISSEURS  
by e-transfer

[vancouverchaîne@gmail.com](mailto:vancouverchaîne@gmail.com)

(no secret question or answer required)

DRESS: Business, Ribbons and Medals

## RECEPTION

King crab & lobster roll with caviar | brioche toast, avocado crema  
Porcini mushroom terrine | Charred leek, cucumber espuma



## POLENTA AL RAGU DI CARNE

Savory poleta with shortrib ragout

*Polenta originated in northern Italy where it was essential to many peasants and working-class families—a simple yet satisfying dish.*

## INSALATA CROCCANTE CON RADICCHIO

Radicchio, orange, fennel, hazelnut

*This salad recipe originated in Sicily where oranges are harvested in winter, it's a perfect blend of sweet and salty.*



## DUCK CASSOULET DE TOULOUSE WITH ALIGOT

slow-cooked casserole with white beans, pork, sausages, and duck

*Aligot is a cheesy, creamy blend of mash potato and cheese. It origins lie in the hearty meals of monks and pilgrims of the middle ages*

*The dish's history dates to the Middle Ages, reflecting the agricultural practices of the time. Its name comes from the 'cassoulet', the earthenware pot in which it's traditionally cooked. Originating from the region of Languedoc.*

## OEUF EN MEURETTE

Poached eggs on Red Wine sauce

*James Beard Foundation notes that the French's inclination to "pour wine into the pot as readily as we pour stock" has resulted in the creation of countless flavourful dishes, and oeufs en meurette is no exception.*



## KOSHARY

Paste, vermicelli and brown lentils, topped with a zesty tomato sauce, garlic vinegar and garnished with chickpeas and crispy fried onions.

*This dish is considered the national dish of Egypt.*

*Koshari has its roots in India and dates to the era of British Colonisation. The word "Koshari" is derived from the Hindu word "khichri," which designates a rice and lentil dish. This dish was cheap and filling, and it was brought to Egypt by the British when they arrived in the late 1800s.*

## WARAA ENAB

Delicate vine leaves stuffed with a flavorful rice, herbs and lamb

*A traditional dish in Egyptian cuisine. These stuffed grape leaves are often enjoyed as appetizers or as part of a larger meal, originated in the Turkish kitchen and from there it made it to the Middle Eastern and Egyptian cuisine in the 14th century.*



## PANI PURI / GOLGAPPA

Deep-fried breaded sphere filled with potato, onion, or chickpea

*It is a common street food in the Indian subcontinent.*

*The origin of Pani Puri can be traced back to the Indian state of Uttar Pradesh, where it was originally known as Phoolki. However, over time, it has become a popular snack all over the country, and its popularity has spread to other parts of South Asia as well.*

## HAMACHALI SIDDU

A classic steamed bun with a savory lentil stuffing

*Siddu is a popular dish in Himachal Pradesh, and it is often consumed during winters with pure ghee throughout the state to keep the body warm and provide energy.*



## STUFFED SQUID WITH BULGUR

Stuffed with bulgur, peppers, tomato and herbs  
then grilled and served with a lemon vinaigrette

## NTOMATOKEFTEDES

Tomato fritters with feta and kefalograviera cheese

*Traditionally made from the island of Santorini a vegetarian mezze*

## DESSERT TABLE

International Cheese Selection  
Pistachio Madelines  
Gianduja Chocolate Pate and Sour Cherry  
Chili Mole Chia Seed Pudding  
Tiramisu al Limone  
Cherry Tomato Tarte