

Lacs et des Bois 2019 Schedule of Events

Date	Event / Theme	Details
Jan 11-12	Southwest Region Event	Southwest Region Mondiale Event at the Hotel Alessandra, Houston
Jan 27	<p>Chaîne Dinner: Schilleci's New Orleans Kitchen</p> <p>This fabulous event included classic dishes with a Cajun flair!</p>	<p style="text-align: center;">~ Reception ~</p> <p style="text-align: center;">Crab Cakes in Scallop Shells Duck Pastrami on Marbled Rye Toast <i>2017 Kir-Yianni 'Akakies' Sparkling Xinomavro</i></p> <p style="text-align: center;">~ Seafood ~</p> <p style="text-align: center;">Japanese Seabass White Wine Risotto and Italian Caviar <i>2016 Maxamin Grunhaus 'Abstberg' Riesling Spatlese</i></p> <p style="text-align: center;">~ Duck ~</p> <p style="text-align: center;">Praline Smoked Duck - Parsnip Puree <i>2014 Tenuta di Castellaro "Nero Ossidiana" Siciliane Rosso</i></p> <p style="text-align: center;">~ Lamb ~</p> <p style="text-align: center;">Blackened Lamb Chop - Pomegranate Bordelaise and Sweet Potato Mash <i>2014 Domaine La Sousto Chateauneuf-Du-Pape</i></p> <p style="text-align: center;">~ Dessert ~</p> <p style="text-align: center;">Apricot and White Chocolate Bread Pudding - Bourbon Praline Sauce <i>Reynolds Wine Growers 'Robert R. Reynolds' Fortified Wine</i></p>
Feb 16	<p>Mondiale Dinner: Year of the Wino in the Home of Joe & Julie Tilton</p> <p>Catered by: Executive Chef Lawrence Fogarty</p>	<p>This stand-up mix & mingle event showcased wines from the 5 countries that have the largest wine production. Guest drank the wines blind and used deductive tasting to identify the country of origin for each course served.</p> <p style="text-align: center;">Hors d'oeuvres Menu</p> <p style="text-align: center;">Cheese & Charcuterie Offering This Little Piggy Went to Market FRIED CHICKEN & "WAFFLE" <i>Mystery White Wine #1: 2017 Val Do Sosego Albarino</i></p> <p style="text-align: center;">This Little Piggy Stayed Home SAVORY FOIE GRAS CANNOLI <i>Mystery Red Wine #2: 2004 Pio Cesare Barolo</i></p> <p style="text-align: center;">This Little Piggy Had Roast Beef BLACK RIVER FARMS SHORT RIB SLIDER <i>Mystery Red Wine #3: 2005 Chateau Pontet-Canet</i></p> <p style="text-align: center;">This Little Piggy Had None CONFIT OF WILD MUSHROOM & SAUSAGE GRILLED CHEESE MINIS <i>Mystery Red Wine #4: 2015 Davey Family Estate Grown Shiraz McLaren Vale Australia</i></p> <p style="text-align: center;">And This Little Piggy went Home DUET OF DARK CHOCOLATE TRUFFLES <i>Mystery Red Wine #5: 2015 Storybook Eastern Exposures Zinfandel</i></p>
Mar 2	Southwest Region Young Chef Culinary	Art Institute – Dallas for Competition Dinner at Dolce Rivera-2950 N Harwood St

	Competition	
Mar 23	Chaîne Dinner: Spring Fling at Del Frisco's Grille	<p style="text-align: center;">PASSED APPETIZERS</p> <p style="text-align: center;">PRIME RIB BANH MI CROSTINI PEANUT SAUCE PICKLED JALAPENO GOAT CHEESE PINEAPPLE PICO DE GALLO, TEXAS HONEY <i>PIPER HEIDSECK CUVÉE 1985 BRUT CHAMPAGNE, FRANCE</i></p> <p style="text-align: center;">FIRST COURSE</p> <p style="text-align: center;">KING CRAB AVOCADO TOAST SPRING BABY GREENS, APRICOT GASTRIC <i>THIERRY & PASCALE MATROT 2016 BURGUNDY, FRANCE</i></p> <p style="text-align: center;">SECOND COURSE</p> <p style="text-align: center;">BLANKETED PORK TENDERLOIN GRILLED LEEK-FONTINA STUFFED PROSCIUTTO LOBSTER BISQUE GNOCCHI</p> <p style="text-align: center;">THIRD COURSE</p> <p style="text-align: center;">PRIME FILET MIGNON "TAMALE" WELLINGTON ROASTED SWEET CORN ELOTES, IBARRA CHOCOLATE MOLE <i>2013 J. L. CHAVE "OFFERUS" SAINT-JOSEPH, FRANCE</i></p> <p style="text-align: center;">DESSERT</p> <p style="text-align: center;">STRAWBERRIES AND CREAM PRETZEL TART MASCARPONE-WHITE CHOCOLATE GELATO, VANILLA CARAMEL <i>PERRIER-JOUËT "BLASON ROSÉ" EPERNAY, FRANCE</i></p>
Apr 13	World Chaîne Day Celebration: Tri- Bailliage Black Tie Chaîne & Mondiale Induction at Le Bistro at Culinary Institute LeNôtre	<p style="text-align: center;">Butler Passed Hors d'oeuvres</p> <p style="text-align: center;">BEEF CARPACCIO SALMON GRAVLAX <i>JP MARNIQUET BRUT TRADITION NV</i></p> <p style="text-align: center;">First Course</p> <p style="text-align: center;">HOUSE CHARCUTERIE & CHEESE <i>2017 R DE RIEUSSEC BORDEAUX BLANC SEC</i></p> <p style="text-align: center;">Second Course</p> <p style="text-align: center;">SCALLOP UNILATERAL WITH AGAVE CHARDONNAY BUTTER, PARSNIP PUREE, SWEET PEAS, ASPARAGUS <i>2015 PERNOT BELICARD PULIGNY MONTRACHET</i></p> <p style="text-align: center;">Third Course</p> <p style="text-align: center;">BEEF MEDALLION WITH CABERNET REDUCTION, DAUPHINOISE POTATOES, HARICOT VERTS <i>2012 CHATEAU CANON LA GAFFELIERE PREMIER GRAND CRU CLASSE</i></p> <p style="text-align: center;">Dessert</p> <p style="text-align: center;">CHOCOLATE SURPRISE <i>1995 MESSIAS COLHEITA PORTO</i></p>
Apr 25-28	National Event	National Mondiale Meeting & Young Sommelier Competition Westin Verasa in Napa, CA
May 30- Jun 2	National Event	National Young Chef Competition The Duquesne Club in Pittsburgh
TBD	Southwest Region Event	Southwest Region Young Sommelier Competition Location TBD – based on location of Regional winners
Jun13-15	International Grand Chapitre	Paris, France. Host hotel is the Lutetia Hotel
Jul 21 or 28	Galveston Island Seafood Extravaganza Theme Country	<p style="text-align: center;">Passed Hors D'Oeuvres</p> <p style="text-align: center;">House Smoked Flat Bread with Crème Fraiche & Salmon Pearls Blackened Shrimp & Snapper Ceviche Jalapeno Deviled Eggs with House Cured Bacon Fresh Oysters On The Half Shell</p>

	<p>Western</p>	<p>Seared Akaushi Rib Eye Cap Steak & Mushroom Crostini Roger Goulart Cava Gran Cuvee Gran Reserve, NV Olema Cotes de Provence Rose, France 2018 Beckmen Vineyards Sauvignon Blanc Santa Ynez, California 2017 Felino by Vina Cobos Cabernet Sauvignon Mendoza, Argentina 2017 ENDLESS Buffet Jumbo Crab Fingers- Chilled Jumbo Gulf Shrimp Jumbo Lump Crab & Avocado Salad, Citrus Vinaigrette Heirloom Tomato & Basil Marinated Ciliegine Mozzarella Salad Charcuterie Platter with Stone Ground Mustard & Cornichons Grilled Summer Vegetable Platter with Basil Pistou International Cheese Display with Fig Preserves & Smoked Paprika Marcona Almonds & Marinated Olives Assorted Artisanal Breads 1st WAVE Fettuccine with House Smoked Chicken with Ancho Chili Sauce, Fresh Tomatoes & Feta Cheese Sweet Corn Chowder with BBQ Gulf Shrimp Charred Grilled Spanish Octopus with Fingerling Potatoes & Arugula Roasted Whole Suckling Pig Street Tacos with Tomatillo & Roasted Tomato Sauce Elizabeth Rose Chardonnay, Napa Valley, California 2017 Eyrie Vineyards Pinot Blanc, Oregon 2015 Sidebar by Ramey Sauvignon Blanc High Valley, California 2018 Chronology Red Blend Sonoma, California 2016 2nd WAVE Lobster & Summer Vegetable Fritters with Lemon-Caper Aioli & Gremolata Whole Roasted Gulf Grouper with Caper, Olives & Tomato Broth Roasted Veal Rib Eye with Summer Mushroom Ragout Alexander Valley Vineyards Chardonnay 2018 Acre Wines Merlot Napa Valley, California 2016 Owen Roe Red Blend Yakima Valley, Washington 2016 3rd WAVE White Chocolate Lemon Butter Sables Hazelnut Feuilletine Bars - Artisan Candy Bar Tropazienne Pastries - Banoffee Meringues - Apple Pielettes</p>
<p>Aug 3</p>	<p>National Event</p>	<p>Chaîne Foundation/AACF 2nd Annual Foundation Dinner in Orlando, FL</p>
<p>Sep 28</p>	<p>Lacs et des Bois Chaîne Dinner at Chez nous</p>	<p>PASSED APPETIZERS SMOKED SALMON CROQUE MONSIEUR WALNUT DUSTED GOUGERS CITRUS SCENTED DUCK CONFIT IN CRISP WONTON <i>DOMAINE DU PETIT COTEAU, VOUVRAY NV</i> FIRST COURSE HEIRLOOM TOMATO GAZPACHO, JUMBO LUMP CRAB & AVOCADO * <i>CLOS DE LUNES, BORDEAUX BLANC SEC 2015</i> SECOND COURSE BACON WRAPPED TERRINE OF FREE RANGE CHICKEN & BERKSHIRE PORK</p>

		<p><i>DRIED CHERRY-ALMOND MOSTARDA & AGED BALSAMIC GLAZE *</i></p> <p><i>LIRAC, DOMAINE DUSEIGNEUR, ANTARÉS 2014</i></p> <p>THIRD COURSE</p> <p>CAST IRON SEARED PETIT FILET MIGNON <i>ROASTED BONE MARROW, WILD MUSHROOM FRICASSEE & SAUCE BORDELAISE *</i></p> <p><i>CHÂTEAU TOUR DE MARCHESSEAU, LALANDE DE POMEROL 2015</i></p> <p>DESSERT</p> <p>DARK CHOCOLATE HAZELNUT MOUSSE <i>MILK CHOCOLATE MIRROR GLAZE, EDIBLE GOLD LEAF AND FRESH BERRIES *</i></p> <p><i>BROADBENT 10-YEAR OLD FINE RICH MADEIRA</i></p>
Late September	International Young Sommelier Compétition	TBD
Oct 3-6	United States Grand Chapitre	Four Seasons Baltimore Inner Harbor, Baltimore, MD
Nov 9	Lacs et des Bois Chaîne Dinner - Lacs 20th Anniversary Celebration	Tris / Cureight
Dec 7	Lacs et des Bois Mondiale	Stand-Up event in the Home of Steve and Cheryl Kenny where Stevie Bobes, Wine Ambassadeur from Beaune, France will share wines from his portfolio of boutique producers in the Burgundy region.
Key:	Black = Lac et des Bois Green = Other Chapter Sponsored	Red = National / International Blue = Regional