

Lacs et des Bois 2020 Schedule of Events

Date	Event / Theme	Details
Jan 11	Lacs et des Bois Chaîne Dinner at Killen's Steakhouse to Welcome in 2020!	<p>Executive Chef Luis Lopez, Executive Pastry Chef Samantha Mendoza, along with Sommelier Deanna Killen developed a special menu for us that was a true pleasure to our palates!</p> <p>Every member of the team plays a part in owner Ronnie Killen's vision of: "My hope is to educate the average diner on the fine art of eating well." As gastronomes in La Chaîne, each of us has already mastered the art of eating well. This evening will give us an opportunity to experience Ronnie's goal of: "I want your dining experience at Killen's Steakhouse to be unmatched, enjoying great cuisine at a great value."</p> <p>Menu</p> <p>PASSED APPETIZERS Pork Belly Burnt Ends Petit Crab Cakes <i>Champagne, Delamotte, Brut, France</i></p> <p>FIRST Course Scallops & Gougeres: Pan Roasted Scallops, Butternut Squash and Parmesan Gougeres, Warm Sage Vinaigrette <i>Sauvignon Blanc, Patient Cottat, Sancerre, France 2018</i></p> <p>SECOND Course Duck Confit Cassoulet: Duck Confit, White Bean Cassoulet with Brisket Ragout, Herbed Breadcrumbs <i>Red Rhone Blend, Keplinger Wines, Vermillion, Amador County, California 2015</i></p> <p>Third Course Steak Au Poivre: Beef Filet, Smoked Pommes Aligot, Grilled Asparagus, Au Poivre Sauce <i>Chateau Cru Godard, Cotes De Bordeaux, France 2016</i></p> <p>Dessert St Honore: Vanilla Cream and Salted Caramel Ice Cream <i>Chateau Rieussec, Sauternes 2003</i> <i>Special Surprise: full portion of Killen's special crème brulee bread pudding!</i></p>
Feb 22	Lacs et des Bois Open Mondiale dinner featuring Forth Vineyard Wines in a member home	<p>Jann Forth, of Forth Winery flew in from Sonoma, California to present a number of wines in the Forth portfolio for our enjoyment. We are fortunate two of our member couples have been purchasing Forth wines for several years, and as a result, Jann is making a special trip to The Woodlands to delight us with her wines and entertain us with stories!</p>

		<p>With the help of some wine-maker friends, Gerry and Jann Forth produced their first vintage in 1998, and ever since, have been diligently working to create intriguing wines that allow the terroir, the fruit, and the vintage to express their own unique story in your glass. You will be amazed at the quality of the wines and the reasonable price point. Wines are only available in Texas direct from the winery, and this evening will provide you an opportunity to purchase any of the wines you like at discounted prices. These wines are very attractively priced, and once you try them, you will wonder why they are not considerably more expensive!</p> <p>Our Chef for the evening is Michael Gabriel, a nationally-renowned culinary artist with media spotlights that includes winning the Food Network's Cutthroat Kitchen 2 as Champion of the Camp. A native Houstonian, Chef Gabriel's decorated culinary career builds on a strong foundation, including mentorship from the world's finest chefs, training, and competing amongst the nation's finest culinary talent. Michael's philosophy is; "Food is the common denominator in all cultures, and that is the core to which families gather around and make memories." He loves introducing new culture and food to America's most diverse city, Houston. An artist at heart, Chef Gabriel's mastery of dozens of local and global cuisines is certified from the Culinary Institute of LeNôtre, where he earned an Associates Degree in Culinary Management and an Associates Degree in Culinary Arts.</p> <p>Passed appetizers -Confit Tomato on Seared Bread with Olive Tapenade and Cheese and Leek Dumplings <i>2018 ALL GIRLS Sauvignon Blanc</i></p> <p>Fish Course - Smoked Salmon Salad <i>2015 Histoire Pinot Noir Chapter 7</i></p> <p>Meat Course - Spice Crusted New York Strip, Cast-iron Seared, Chef Special Blend (a.m./p.m.) Smoked Paprika and Chocolate, Truffle Yukon Mash with Dirty Mushroom Gravy <i>2015 Forth Sangiovese and 2015 All Boys Cabernet Sauvignon</i></p> <p>Dessert - Individual Chocolate and Cherry Trifle's <i>2013 Syrah LaRousse Vineyard</i></p>
Mar 19-22	Southwest Region Assemblage	Royal Sonesta Hotel – New Orleans, LA

Mar 9	Lacs et des Bois Happy Hour at Perry's Steakhouse	<p>A fun event for members to mix 'n mingle on a weeknight. With Perry's extensive Bar 79 menu, there is plenty to eat for a light dinner. If you want to sit down afterwards for a regular meal, the dining room is just a few steps away. Lacs et des Bois reserved the private area behind the wine lockers to provide a more intimate space for our gathering. This is a "Come-and-Go" event and each guest will self-pay for any food and beverages consumed.</p> <p>Perry's bar menu has a little something for everyone. From their savory Beef & Bleu to the sizzling Pork Chop Bites, or tangy Asian Ahi Tuna tartare, each bar bite packs a mouthful of flavor. In addition to your favorite fine wines, a variety of craft beer and inventive, handcrafted cocktails are available. During Happy Hour, Perry's offers \$9 handcrafted cocktails, \$9 deliciously shareable bar bites, and great prices on fine wine and craft beer.</p>
Apr25	World Chaîne Day Celebration: Mondiale Style dinner in a member home	As Lacs et des Bois members post on the Chaîne wall, we will be celebrating under the culinary leadership of Chef Lawrence Fogarty while we savor high-quality wines from the Chaîne cellar!
TBD	Southwest Region Young Sommelier Competition	TBD – based on location of Regional winners
May 27-31	National Mondiale Meeting & Young Sommelier Competition	Sonoma, CA
Jun 12-13	National Young Chef Competition	Buffalo, NY
Jun	International Grand Chapitre	Paris, France
Jul 18	Chaîne Foundation/AACF 3 rd Annual Foundation Dinner	Dallas, TX
Jul 19 or 26	Galveston Island Seafood Extravaganza	Theme TBD
Aug TBD	Lacs et des Bois Dine Around Dinner Note: 6:00 Drinks in bar, then dinner	Date & Location TBD. On a weeknight.
Sep 12	Lacs et des Bois Mondiale	TBD
Late Sep	International Young Sommelier Compétition	TBD
Oct 28-Nov 1	United States Grand Chapitre	Los Angeles, CA Biltmore Hotel
Oct 18	Lacs et des Bois Chaîne Dinner	Schilleci's New Orleans Kitchen
Nov 14 or 15	Lacs et des Bois Chaîne Dinner	Downtown Dining : Location TBD
Key:	Black = Lac et des Bois	Red = National / International Blue = Regional

	Green = Other Chapter Sponsored	
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