

# **Grand Chapitre Gala Dinner**

## **Phoenicia Hotel**

**22nd March 2025**

### **Pre-dinner reception**

#### **Selection of Canapés**

*For the Gala dinner at the Phoenicia Hotel, we had another successful dinner in the grand ballroom. We started with a very nice selection of canapés during the reception (MBe).*

#### **Aperitif: Marsovin Brut Rose 2023**

*Marsovin is one of the oldest wineries in Malta having started just over 100 years ago with Chevalier Anthony Cassar and is now lead by the family's 4th generation Jeremy Cassar. This sparkling wine is the first and only rosé sparkling Maltese wine made in the Traditional Method from predominantly indigenous Gellewza and selected Chardonnay grapes. It is matured a minimum of 12 months on its lees. The most notable aromas and flavours were of red berries with also some floral notes. The perlage was good and the acidity just right for an aperitif. ABV 12% (Ramiro Cali Corleo - RCC).*

#### **Amuse Bouche**

##### **Chef's Creation**

*A very tasty cauliflower veloute as an amuse bouche, served at the right temperature (MBe).*

*The Amouse Bouche was the Chef's version of crème Dubarry, and a very well-executed one, I must say (JX).*

#### **Wine: Laurenti Vermentino 2023**

*Camilleri Wines is one of the younger wineries in Malta starting in 1999 specialising in varietal wines and in my opinion their Vermentino is one of the best as well as good value whites produced in Malta and this Laurenti is their premium version. Camilleri wines is now merged with Marsovin but still keeping their individuality. This wine demonstrated aromas of ripe peaches, pears and tropical fruits. The palate showed notable acidity and is fruit driven but underlined by light minerality and a good finish. ABV 12% (RCC).*

## Menu

### Starter

Carnaroli Risotto of local Prawns, Basil and Lemon  
(Risotto Carnaroli aux crevettes locales, Basilic et Citron)

*The starter, carnaroli risotto of local prawns was cooked to perfection, full of flavours and again served at the right temperature (MBe).*

*Our starter, a carnaroli risotto, was topped with the most delicate carpaccio of local prawns with Basil and lemon notes and hints of saffron, which gave it a particular elegance without being overpowering (JX).*

Wine: Laurenti Vermentino 2023

### Main Course

Ballotine of Quail with assorted mushrooms and Duck Foie Gras, Carrots, Salsify, Golden Raisins and Verjus sauce  
(Ballotine de Caille aux Champignons Assortis et Foie Gras de Canard, Carottes, Salsifis, Raisins Dorés et sauce Verjus)

*The main course, ballotine of quail with mushrooms and foie gras was well executed, well cooked, kept moist, a lovely presentation with a very good verjus sauce (MBe).*

Wine: Lous Latour Aloxe Corton 2022

*I would have liked to have presented a premium Maltese red wine with the main course however pairing required me to head towards Burgundy with this Alosse Corton from an excellent vintage year. Louis Latour is a major family owned négociant and wine producer established in 1797 and having the largest grand cru vineyard holdings of any producer in Burgundy. This Pinot Noir wine is fermented traditionally in open vats and aged for around 12 months in French oak barrels. I found this to be a balanced wine with aromas of ripe, dark cherry and on the palate again dark berries with fresh acidity and rounded tannins and a pleasant finish. This is a Burgundy intended to be drunk young so within around 9 years from bottling so although it was ready to drink would have benefited from having aged a bit more. Unfortunately, purchasing aged non-premium Bordeaux is not locally possible as importers do not intentionally hold on to stock from one year to the next. Critical review is 93/100 ABV 13.5% (RCC).*

## Dessert

### Valrhona Chocolate Tart, Pistachio and Raspberry

(Tartelette Chocolat Valrhona, Pistache et Framboise)

*The dessert, Valrhona chocolate tart, pistachio and raspberry was nicely presented, with a good combination of fresh and fruity ingredients to compliment the richness of the chocolate tart (MBe).*

*A very healthy portion of Valrhona chocolate tart, contrasted with the different textures of pistachio and raspberry, was our dessert, and a perfectly mature Roquefort and condiments followed this to round off this wonderful menu (JX).*

### Wine: Camilleri Dolce Vita Late Harvest 2023

*The dessert wine is again from the Camilleri stable. It is a blend of locally-grown Viognier harvested late to ensure maximum ripeness and so sugar levels. The nose is peach and apricot while the palate had flavours of stewed apples and soft white fruit ending with a respectable length. This wine was less sweet than expected and in my opinion would have benefited from a higher residual sugar to make it more versatile as a dessert wine. ABV 12% (RCC)*

### Roquefort, Quince, Port, Walnut Sable

(Roquefort, Coing, Porto, Sablé de Noix)

*We finished the dinner with an interesting Roquefort cheese course complimented by a quince jam and a walnut sablé. Another impressive dinner for our Chapitre (MBe).*

### Wine: Camilleri Dolce Vita Late Harvest 2023

### Coffee/Tea and Petits Fours

Chef de Cuisine: M. Daniel Debattista