

Bailliage de Perth Western Australia

An Homage to Paul Bocuse

Wednesday 18th October 2023

A Gastronomic Delight: Unveiling the Exquisite Degustation Menu at an exclusive private club in Perth and a tribute to Chef Paul Bocuse

Welcome, fellow food enthusiasts, to another exciting culinary adventure! Today, I have the pleasure of sharing our unforgettable experience at a prestigious private club in Perth, where guests were treated to an extraordinary degustation menu. This exclusive event was organised for the esteemed members of La Chaine des Rotisseurs, a society dedicated to celebrating the art of fine dining. Join us as we delve into the exquisite flavours, impeccable service, and rich history that contributed to this truly remarkable evening.

It is worth mentioning that the degustation menu was not only a celebration of fine dining but also a tribute to the legendary French chef, Paul Bocuse. Known as the "Chef of the Century," Bocuse revolutionised the culinary world with his innovative techniques and unwavering commitment to quality.

From the precision plating to the meticulous attention to detail, it was evident that the chefs had studied and embraced Bocuse's culinary principles. The flavours were bold yet balanced, the presentation was elegant yet unpretentious, and the overall experience was a testament to Bocuse's enduring impact on the culinary world.

As I cooked each dish, I couldn't help but feel a sense of gratitude for the opportunity to experience a menu inspired by one of the greatest culinary masters of our time. The Club's dedication to honouring Bocuse's legacy through their degustation menu was truly commendable, and it added an extra layer of significance to an already extraordinary dining experience.

The executive chef of the Club drew inspiration from Bocuse's culinary philosophy, incorporating his signature dishes, his food vision and techniques into the menu. Each course paid homage to Bocuse's legacy, showcasing the chef's profound influence on modern gastronomy.

Established in 1871, this historic venue exudes elegance and sophistication, making it the perfect backdrop for an extraordinary culinary affair. As the guests entered the grand dining hall, they were greeted by the warm ambiance and the anticipation of an exceptional gastronomic journey.

Under the guidance of the talented executive chef the degustation menu showcased a symphony of flavours, meticulously crafted to tantalise our taste buds. Each course was a work of art, thoughtfully presented and expertly paired with exquisite wines, enhancing the overall dining experience.

The evening commenced with a delightful amuse-bouche, a bite-sized explosion of flavours. A delicately infused soup of black truffle, velvety foie gras mousse nestled in a deep rich, full bodied chicken consommé topped with flakey golden puff pastry. The earthy aroma wafted through the air as the guests savoured each spoonful, revelling in the comforting warmth and depth of flavours. This course was paired with a robust Peggy Hill Riesling, enhancing the earthy notes of the soup. Setting the stage for the culinary delights that awaited the guests.

The first course; Vivaneau Rougie en Ecailles de Pommes de Terre, featured a perfectly seared Pink snapper, nestled atop a champagne beurre Blanc topped with crispy potato scales. The dish was elevated with a delicately poached quenelle of crayfish of mousse, adding a beautiful moussy texture to the succulent seafood. Paired with a crisp Fermoy Estate Chardonnay, this dish was a harmonious blend of textures and flavours.

The second course; Volaille de Bresse, Crème aux Morilles Legumes au Jardin, a beautifully pan-seared chicken fillet took centre stage. Accompanied by a vibrant pea, roasted baby carrots and a deli-

cate morel cream, this dish showcased the chef's mastery of flavours and textures.

Second Main Course; Boeuf Rossini a La Paul Bocuse - The pièce de résistance arrived in the form of a succulent, pan-seared beef fillet tenderloin, perfectly pink and tender. Served with a rich red wine jus, Borderlaise sauce, accompanied by a medley of seasonal vegetables and a velvety layered potato dauphinois, this dish was a true celebration of classic flavours. A bold Cullen East Block Malbec Petit Verdot complemented the dish, enhancing and elevating the robust flavours of dish.

The Cheese; Fromage Frais et Affine de Nos Terroirs Avec Accompaniment. Chef managed to source the most amazing cheese, crafted by a 3 generation cheese family, accompanied by a perfectly spiced pear jelly adding a touch of sweetness from fresh bee hive honeycomb. Paired with Ronan by Clint Bordeaux.

Dessert; Tarte Tatin aux Pommes Glace a la Gousse de Vanille. The grand finale arrived in the form of a decadent apple tarte tatin, adorned with a delicate vanilla bean ice cream, topped with spun sugar . The flakey pastry topped with a sweet glazed tart green apple burst open in our mouths, while the tangy raspberry coulis added a burst of freshness. This course was a sweet conclusion to an extraordinary culinary journey.

In conclusion, the evening for the esteemed members of La Chaine des Rotisseurs, was a gastronomic journey that paid homage to the culinary genius of Paul Bocuse. From the historic setting to the impeccable service and the exquisite degustation menu, every element combined to create an unforgettable experience. As a Chef I left with a deep appreciation for the artistry and passion that Bocuse embodies, and we eagerly look forward to future culinary adventures that pay tribute to the great masters of the culinary world.

Tim Lee

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