



*Executive Chef  
Maître Rôtisseur Sébastien Giannini*

Originally from Toulon, in the south of France, Maître Rôtisseur Chef Sébastien Giannini began his culinary career in France in Michelin-starred restaurants, ultimately becoming the Executive Chef at Le Méridien in Nice. He then came to North America as the Executive Chef at the Fairmont Queen Elizabeth hotel in Montréal and then as the Executive Chef and Culinary Director at the 5-star W Montréal hotel.

Chef Giannini was taught by chefs who have attained Michelin stars, including Alain Ducasse, Frank Cerutti, Phillippe Joannès, and Guy Gedda. He was a finalist of the prestigious Bocuse d'Or Culinary Competition in 2010, and had the honor of being the official coach of Team Canada in the 2015 International Final of the Bocuse d'Or in Lyon, France.

Chef Giannini is a member of Slow Food International; Grand Cordon d'Or de la Cuisine Française; Jeune Espoir de la Gastronomie Française; Disciple d'Auguste Escoffier; Toques Blanches Internationales; l'Académie Nationale de Cuisine; and, of course, the Chaîne des Rôtisseurs.

Following a year as Executive Chef of the St. Regis Washington, D.C., Chef Giannini was named Executive Chef of the Watergate Hotel in January 2019, where he has been influenced and inspired by the legacy of famed Watergate chef, the late Jean-Louis Paladin.



THE WATERGATE HOTEL

*La Confrérie de la  
Chaîne des Rôtisseurs*

*The Bailliage of  
Greater Washington, D. C.*

*Gala Induction Dinner*



TWENTIETH OF SEPTEMBER 2019  
AT SEVEN O'CLOCK IN THE EVENING



THE WATERGATE HOTEL

### **Le Mesnil Grand Cru Blanc de Blancs Millésime 2009**

Le Mesnil-sur-Oger, Champagne, France

*Chardonnay 100%*

Le Mesnil Coöperative was established in 1937 and today owns 750 acres of vineyards in the Grand Cru village of Le Mesnil-sur-Oger in the Côtes de Blancs region of Champagne. Half of the vineyards are on the plains and half on east-facing hillsides, taking full advantage of the sun and chalky soil. With ideal conditions, Le Mesnil is widely regarded as producing the finest chardonnay in region. Distinctive among Champagnes, this wine is 100% chardonnay, aged for a minimum of three years in the coöperative's chalk cellars.

### **Domaine Henri Boillot**

#### **Puligny-Montrachet 1<sup>er</sup> Cru Les Pucelles 2016**

Meursault, Burgundy, France

*Chardonnay 100%*

Henri Boillot and his family began making wine in the Côte de Beaune in Burgundy in the early 1900s. Today, Henri's grandson manages the estate and, since 2012, his great-grandson is head of viticulture, overseeing organic cultivation of 37 acres of vines. For the Domaine's white wines, the grapes are whole-bunch pressed and vinified without *bâtonage*, or stirring of the lees during the aging. *Élevage*, the initial aging, occurs in a mix of new and one-year-old barrels.

### **Domaine Jean-Marc Brocard**

#### **Pierre de Préhy Chablis 1<sup>er</sup> Cru Côte de Léchet 2016**

Préhy, Burgundy, France

*Chardonnay 100%*

Most vineyards along the Serein River are on the eastern bank, exposing them to the setting sun. The Côte de Léchet, the site of vineyards since the 15<sup>th</sup> century, is on the western bank, where the less intense morning sun helps ripening and ensures ample acidity. The vineyard's soil is classic for the Chablis region – clay with a high limestone content – giving the wine its distinctive minerality.

### **É. Guigal Côte Rôtie Brune et Blonde 2015**

Ampuis, Rhône, France

*Syrah 96%, Viognier 4%*

Étienne Guigal founded the Maison in 1946 in Ampuis, in the heart of the Côte-Rôtie appellation, where grapes have been grown on the steep terrain for over 2,400 years. Today, Etienne's grandson is the estate's œnologist. This blend is primarily syrah from the Côte Brune vineyard, which produces an intense wine, with a bit of viognier from the Côte Blonde vineyard for subtlety. It is aged for 36 months in oak barrels, 50% of which are new.

### **Château du Cèdre Côtes du Lot Le Cèdre Malbec Vintage 2011**

Vire-sur-Lot, Occitanie, France

*Malbec 100%*

Château du Cèdre, in the Occitanie region in southwest France, specializes in malbec, which comprises 90% of its red grape production. The estate has been certified organic since 2012. Fruit for this cuvée comes from 20- to 60-year old vines, and is harvested late to increase the levels of sugar. Neutral spirit is added to halt fermentation before all the sugars are converted to alcohol, creating in a medium-sweet wine with 16% alcohol.

## **Canapés**

Chilled Maine Lobster “Tartelette”

Ossetra Caviar, Sautéed Swordfish Mousseline, Citrus Condiment

Red and Yellow Grilled Bell Pepper

Pine Nuts, Chicory Salad with Grilled Zucchini, Fresh Goat Cheese

Sea Urchin Flan

Creamed Leeks, Sea Urchin Sauce, Sun-Dried Tomato Brunoise

Gently Cured Icelandic Cod

Summer Truffle, Truffle Vinaigrette

*Le Mesnil Grand Cru Blanc de Blancs Millésime 2009*

## **Amuse-Bouche**

Fig Mousse and Roasted Fresh Figs

Foie Gras, Rose Blossom Water, Honeycomb

*Domaine Henri Boillot Puligny-Montrachet 1er Cru Les Pucelles 2016*

## **Appetizers**

Sautéed Scallop

Chanterelle, Potato. White Wine Sauce, Savora Mustard

Nougat de Canard et Foie Gras

Truffle Vinaigrette

*Domaine Jean-Marc Brocard*

*Pierre de Préhy Chablis 1er Cru Côte de Léchet 2016*

## **Entrée**

Jameson Farm Lamb Folie Folie

Grilled Chop with Rosemary; Smoked Rib; 24-hour Confit Shoulder

Potato Mousseline, Sage Sauce

*E. Guigal Côte Rôtie Brune et Blonde 2015*

## **Dessert**

Tarte au Chocolat

Ganache à la Menthe Fraîche, Crème Légère au Grand Marnier

Écorce d'Orange

*Château du Cèdre Côtes du Lot Le Cèdre Malbec Vintage 2011*

Maitre Rôtisseur  
Sébastien Giannini  
Executive Chef

Maitre Hôtelier  
Pascal Forotti  
Managing Director

Maitre Restaurateur  
Mahmoud El Gamal  
Executive Assistant Manager  
(Food & Beverage)