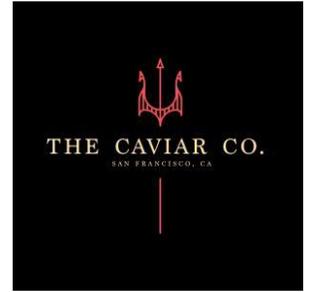




*La Confrérie de la Chaîne des Rôtisseurs*  
*The Bailliage of Greater Washington, DC*  
*Judith Mazza, Bailli*



**CAVIAR ! CAVIAR !! CAVIAR !!!**  
**WEDNESDAY NOVEMBER 18, 2020, 6:30pm**



Please join the Bailliage of Greater Washington as we bring in the holidays in true Chaîne style with a private Zoom caviar class accompanied by a bottle of Champagne selected by the DC Chaîne’s Vice Échanson. In the spirit of the holidays, we are not limiting this class to those in the Washington, DC area, but are inviting confrères and guests from throughout the United States. We will taste and explore a special selection of each of eight separate caviars provided by the Caviar Company in San Francisco. The Caviar Company was founded by sisters Petra Bergstein and Saskia Bergstein, and is a known purveyor of the finest sustainable caviars. This experiential and educational event will be led by president and co-founder Petra Bergstein.

Where else but at a DC Chaîne event can you try eight different caviars side by side while sipping great Champagne, having an in-depth discussion with a caviar expert, and enjoying Chaîne camaraderie at the table? We will taste and compare 10 grams of each of the following: Golden Osetra Caviar, Russian Osetra Caviar, Kaluga Hybrid Caviar, Siberian Caviar, Royal White Sturgeon Caviar, Classic White Sturgeon Caviar, Hackleback Caviar and Paddlefish Caviar.

We will ship a bottle of Champagne to registrants directly from the DC Chaîne’s wine cellar, and the Caviar Company will separately ship (via FedEx overnight) a box containing a mother of pearl spoon, the eight caviars, along with blini, and crème fraîche (Registrants may want to have other accompaniments on hand to enjoy with the caviar such as cucumber slices, deviled eggs, slices of cooked baby potatoes, water crackers, chopped egg, chives, chopped onions, and even potato chips). During the Zoom session, registrants will learn more about caviar, how to taste it and what to look for when indulging in it. This is a luxury tasting and not a full meal. One order should be enough for two people to taste all eight caviars.

Details on the Zoom session will be emailed to registered attendees before the event.

Limited Availability. RSVP by noon on Tuesday 11/10/2020

DC Bailliage member .....	\$350
Non- members of the DC Bailliage.....	\$395

Please drink responsibly; do not drink and drive.

Non-members of the Bailliage of Greater Washington may call Bailli Judy Mazza at 301-469-0352 to register with a credit card. By participating in a Chaîne des Rôtisseurs activity, members and guests implicitly grant permission and hold harmless the Chaîne des Rôtisseurs to use their likeness and the likenesses of their guests in photographs and video in all its publications and any and all other media, without compensation.