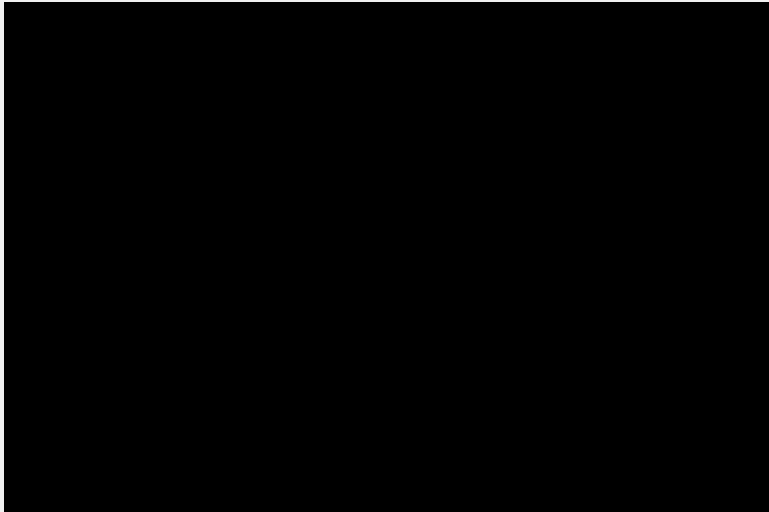




## Honored members

*Six people join the Chaîne des Rôtisseurs*

Photo 1 of 2 | [Zoom Photo +](#)



By **Rachel Forrest**

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1248. Paris, France. King Louis IX tells Etienne Boileau, Provost of Paris to bring some order into the guilds and trades — about 100 of them — including the Goose Roasters, the Les Oyers. Then, in 1509 new statutes were introduced, and the name of the guild changed to "Rôtisseurs" and its activities included the roasting of poultry, game birds, lamb and venison. By 1610, the guild had its own charter and coat of arms.

Fast forward another 400 years to Oct. 29, 2011, and on the fifth floor of 100 Market St. in Portsmouth in the swanky 100 Club dining room, six more people become members of the Chaîne des Rôtisseurs, the world's oldest international gastronomic society.

Before a sumptuous five-course dinner complete with truffles from Chaîne inductee Susan Rice Alexander those six gastronomes and culinary professionals were inducted into the society by John Vyhnaneck, Bailli Provincial Northeast, or leader of the Northeast Baillage (Chapter). In front of the Chaîne coat of arms depicting two crossed spits and four larding needles, he speaks the oath in French. The inductees: wine expert Dr. Alain Ades from Exeter, Jeffrey Davis, Vice Chancellor-Argentier and an officer in the Baillage for New Hampshire; Chef Mark Segal from the 100 Club; Chef Gregg Sessler from Cava Tapas and Wine Bar; Susan Rice

Alexander, truffle cultivator; and longtime restaurateur Sam Jarvis, eat of the roasted goose and then sit down to dinner prepared by newly inducted Segal, now Chef Rotisseur. They are all festooned with ribbons, medallions and badges indicating geography and rank and in years to come more will be added.

All, says Vyhnaneck, because they love to eat and promote good food and wine.

"We do like to eat and we like good company. We have 6,000 members in the United States and if you are a member and travel to say, Washington, D.C. and call the Bailli there they'll help you find great food. We just have a few rules. Eat immediately, don't put salt and pepper on the table, try not to have bread and butter because you don't want to be filled with fluff and no smoking. We promote and encourage the culinary arts and think about the future — who's the next young chef to take this further."

Guests dined on courses like a mosaic of local farmers market vegetables with truffle vinaigrette and curly peppergrass, chestnut crusted sweetbread noisettes with truffle lardon, roasted cauliflower and red currant gastrique and farci confit de canard with red wine braised Puy lentils with a violet mustard and truffle honey, all paired with wines from France.

While the society waned over a few hundred years, it was revived in 1950, with professional and amateur members in more than 70 countries worldwide. In the United States, there are nearly

## Go&Do

Find out more about The Chaîne des Rôtisseurs, and how you can become involved, at <http://www.chaineus.org> and follow the menu to the N.H. Chapter.

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Chef Gregg Sessler was nominated by Dame De la Chaine Renee Plummer, who hosted the event.

"Renee, and I think Dan Dumont, got in touch with me about it. I really didn't know about it previously but now that I do, I know it's a big honor."

Members can be professionals like chefs, sommeliers, restaurant managers and viticulturalists or non-professionals who want to support gastronomic culture. The rankings and rules for membership are complex and rigorous, ensuring member dedication to promoting the tenets of the society and supporting the group through local dinners, where chefs and vintners bring together the best of food and wine, regional gatherings, national conventions in cities where the future of food and wine is being charted now, international events, Société Mondiale du Vin gatherings, and Brillat-Savarin trips, where members immerse themselves in the traditional food and beverages of a region.

For Jarvis, his honor means an honor for Portsmouth as well.

"I feel so wonderful to have been such a part of the Renaissance of the restaurants in Portsmouth. It wasn't just a few of us, it was a lot of people and those people made a tremendous impact. Everybody deserves the credit."