

The Bailliage of Greater Washington, D.C. hosts approximately ten events a year. Recent events include:

*A Taste of History at the Jefferson
Washington, DC*

*Discovering Chinese Imperial Cuisine at Chef Guo
Alexandria, VA*

*Annual Holiday Gala at the Willard Intercontinental
Washington, DC*

*An Exploration of Korean Cuisine at Anju
Washington, DC*

*Fall Feast at Patomack Farm
Lovettsville, VA*

*Grand Induction Gala at the Watergate Hotel
Washington, DC*

*Summer Sojourn to Barboursville Vineyards
Barboursville, VA*

*The Joy of June at the George Town Club
Washington, DC*

*Behind the Scenes: Tasting at Artisan Confections
Arlington, VA*

*An Authentic Afghan Banquet at Bistro Aracosia
Washington, DC*

*Dinner at the Swiss Ambassador’s Residence
Washington, DC*

*Greet Spring at Gravitas
Washington, DC*



For more information, visit our website at
www.LaChaineDC.com
or email bailli@LaChaineDC.com

La Chaîne, D.C., Inc. is a 501(c)(7) non-profit corporation.

La Confrérie de la Chaîne des Rôtisseurs

The Bailliage of Greater Washington, D.C.



The Chaîne des Rôtisseurs is the world’s oldest and largest international association of gastronomy, with 25,000 members in nearly 80 countries. In the U.S. there are over 6,300 members in more than 100 local chapters, which are known as bailliaiges.

Founded in 1967, the Bailliage of Greater Washington, DC is one of the most active in the country. Members enjoy discovering and experiencing the best of the Washington area’s culinary landscape at events that range from black-tie galas to exquisite dinners at Michelin-starred restaurants to casual events that showcase the best of Washington’s eclectic food scene. The Washington bailliage is one of the very few that maintains its own wine cellar.

Members include many of the DC area’s leading chefs, food and beverage professionals, and hoteliers at some of Washington’s finest establishments, along with those who simply enjoy great food, wine, and camaraderie. All share the excitement, energy, and joy when they raise their glasses in good cheer and say “Vive la Chaîne!”

Titles and Ribbons



Local Bailli
(Chapter President)



Local Officer



Chevalier or
Dame de la
Chaîne



Vice-Échanson
(VP for Wine)



Maître Rôtisseur



Chef Rôtisseur



Maître Hôtelier



Bailli Délégué
(National President)



Officier



National Officer



Chevalier
d'Honneur



International
Conseil

Each member of La Chaîne des Rôtisseurs is awarded a ribbon denoting rank when he or she is inducted or promoted. Members wear their ribbons at all Chaîne events. Not only do members then stand out from guests, but knowledgeable members can tell ranks apart by noting the colors of the various ribbons. Officers wear special ribbons, with the color designating either operating (green) or administrative (blue) roles. Officers’ ribbons are sometimes edged with braid; gold indicates national service, silver indicates regional service, and no braid indicates local service.

The Chaîne des Rôtisseurs is an international gastronomic society founded in Paris in 1950. It is devoted to promoting fine dining and preserving the camaraderie and pleasures of the table. Its origins, however, go back nearly 800 years...

Beginnings of the Chaîne

The Chaîne is based on the traditions and practices of the old French royal guild of goose roasters — roast goose being particularly appreciated during the Middle Ages. The written history of the guild of “Les Oyers” or “Goose Roasters” has been traced to the year 1248.

At that time King Louis IX, later to be Saint Louis, assigned Étienne Boileau, the Provost of Paris, with the task of bringing order into the organization of trades and guilds, developing young apprentices, and improving the technical knowledge of guild members. He gathered together the charters of more than 100 of these trades, among them the goose toasters. Over the years, the guild’s privileges and activities expanded to the preparation, roasting, and selling of all poultry, meat, and game.

Evolution of The Chaîne

In 1509, during the reign of King Louis XII, new statutes were introduced that resulted in the change of the name of the guild to simply “Rôtisseurs” and its activities were restricted to poultry, game birds, lamb and venison. In 1610, under King Louis XIII, the guild was granted a royal charter and its own coat of arms. The original coat of arms consists of two crossed turning spits and four larding needles, surrounded by flames of the hearth on a shield.

For over four centuries the “Confrérie” or brotherhood of the Roasters cultivated and developed culinary art and high standards of professionalism and quality – all befitting the splendor of the “Royal Table.”



In 1793, during the French Revolution, the guild system was abolished, and the roasters’ guild, like all other royal guilds, was disbanded.

The Chaîne Today

The Rôtisseurs were almost forgotten until 1950 when Dr. Auguste Becart, Jean Valby, and Curnonsky (Maurice Edmond Sailland) known as "the Prince of Gastronomes," with chefs Louis Giraudon and Marcel Dorin resurrected the society in Paris and created La Confrérie de la Chaîne des Rôtisseurs

The Chaîne today is recognized around the world by its distinctive coat of arms, which uses the former historic shield in the center. That is encircled with fleur-de-lis and two chains, between which the new name of the Society and the foundation dates of 1248 and 1950 are written. The inner chain represents professional members; the outer chain represents non-professional members and the bond which unites all the members.



Since its rebirth, the society has grown dramatically, spreading its influence and presence worldwide. Today, the Chaîne brings together professional and non-professional members from around the world who share in the spirit of the society and who appreciate and enjoy wine and fine dining. This association of people dedicated to fine cuisine, now devotes itself to promoting and developing gastronomic values.

By reviving the traditions most deeply rooted in French culture, the Chaîne des Rôtisseurs is restoring a heritage that was never really lost.

Within the Chaîne there is also the “Société Mondiale du Vin” for those members who have a special knowledge of, or interest in, wine and spirits.

La Chaîne’s international headquarters is in Paris, and the U.S. National Office is located on the grounds of Fairleigh Dickinson University in Madison, New Jersey.

Membership

Membership in the Chaîne is by invitation and offers the opportunity to attend events around the world and to meet people who share an interest in fine dining and good fellowship.



For professional members, such as chefs, sommeliers, restaurateurs, and hoteliers, membership offers opportunities to build their professional network and demonstrate their skills and creativity to a discerning and appreciative audience of fellow Chaîne members.

Members receive a particularly warm welcome at Chaîne-affiliated establishments worldwide.

The Chaîne supports emerging professionals through world-wide young chef and young sommelier competitions. In addition, the Chaîne Foundation provides scholarships to deserving culinary and oenological students.

