



Confrérie de la Chaîne des Rôtisseurs

Bailliage Monterey Peninsula

Est 1976

The Virtual Chaîne Event Guide



We are looking forward to this unique dining experience during these unusual times. This afternoon tasting will be collaboration, with all of us involved in the execution.

This should be as easy as **One, Two, Three.**

One - Upstairs – Downstairs

Orchestration of a smooth execution from the Kitchen to the Table

We did some testing and to facilitate smooth service for you, we recommend the following:

- Your wine and caviar should have been delivered.
- Uncork your wines, use a different glass per wine
- Have your table set with appropriate plates, silverware, glassware
- Add any festive and Chaîne décor to the table. Suggestions are flowers, candles, Chaîne placemats, wine coasters & glass trivet
- Dress as you would for a normal Chaîne event (at least from the waist up), including regalia.
- Tasting starts at 3:00, so you should be seated and ready to start the computer Zoom session at 2:50

Two

Wires & Websites -Have the technical details worked out in advance is essential for a low stress evening.

- Find a place for your iPad, Computer or Phone on your table, it should be at the far end from you, so there is a clear view of the table and you

while dining. Have something on the table to hold it up against for the proper angle.

- Know how the volume control on your device works in advance so you can adjust as needed.
- **Most Important** – Download the software in advance and test. You can get it from www.Zoom.us Go to Resources in the upper right and download Zoom Client if you don't have it already.
- Get it ready on your device, click in to the conference at 2:55 to be ready at 6:00. The link was in the invite, Here it is again <https://us02web.zoom.us/j/83469580768>
- If you need help with your set up or have questions, call or email Mark to get things worked out. (831) 521-8228, MarkBurger@ChaineMonterey.org

Three

Virtual Table Etiquette - *While we are all skilled at the table and art of fine dining, we have to manage a new twist*

We emailed you a link to download the menu & program that outlines how the dinner unfolds to help you move through the courses. Print it out for the table.

- Our Bailli Glenn will make some opening comments
- There will be the usual introductions.
- Scott will describe the wines, Otto the Caviar and its preparation
- There will be some back and forth as we move through the courses

A Few of the Finer Points

- It is essential to have your computer working so that you can participate in the dinner. The Help Department won't be available as they have to fill in as Chef, Server, Sommelier.
- The computer will try and determine who is talking, if everyone is talking rather than listening, it will be difficult to hear. Keep the background noise at a minimum.
- We will try and moderate the conversation so that it remains orderly
- Each of you will be giving a time to say hello and make comments
- If you have questions or comments before about how things will work, email Glenn at GlennHammer@ChaineMonterey.org
- If you want to make a comment during dinner, address Glenn and he can recognize you to have the floor.

Viva la Chaîne & Bon Appétit

Eating is Easy, Dining takes Skill – Glenn Hammer