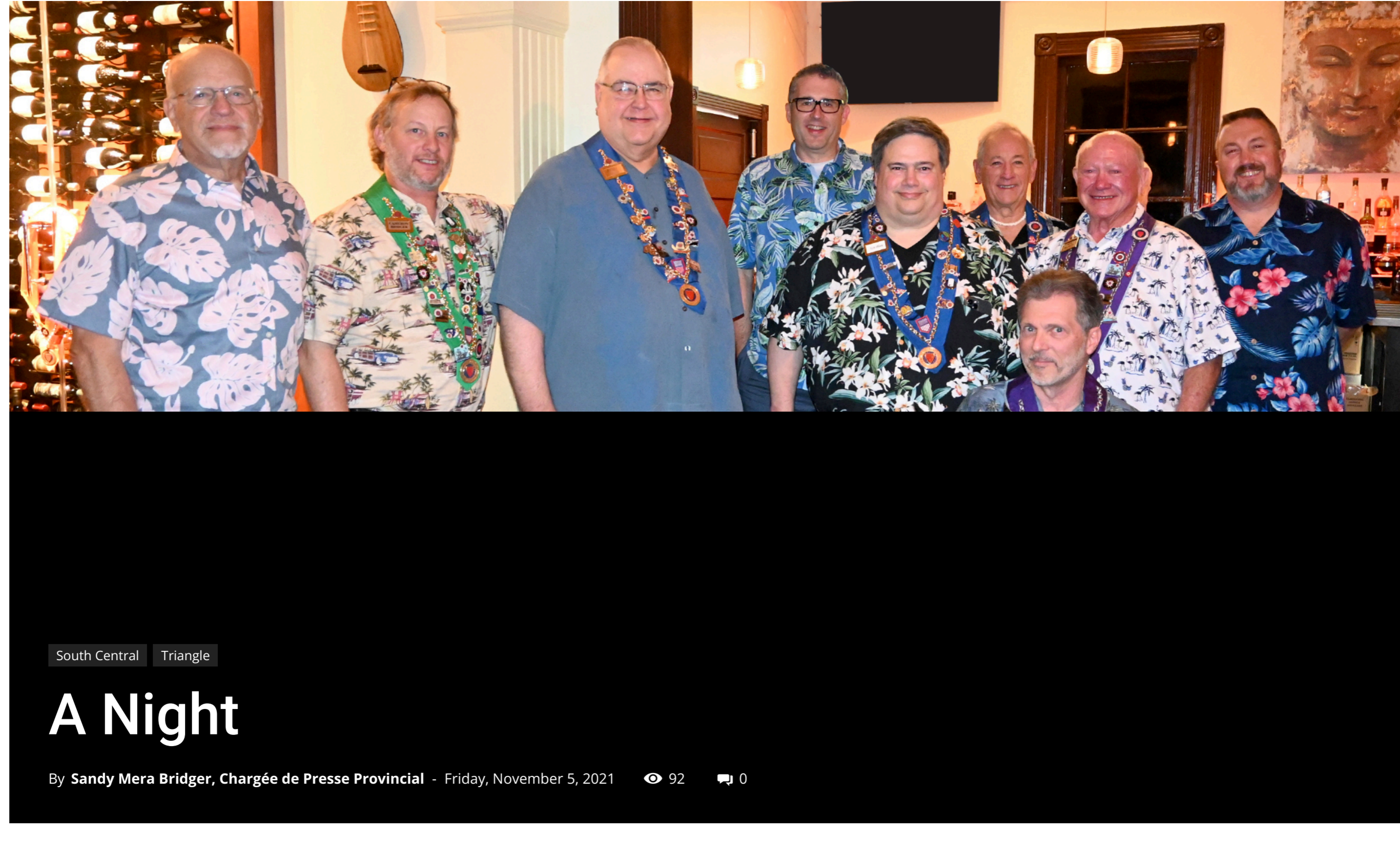


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South Central Triangle

A Night

By Sandy Mera Bridger, Chargée de Presse Provincial - Friday, November 5, 2021 92 0



On Sept. 19, 2021, Triangle Baillage kicked off the season with the culinary wonders from Chef Michael Chuong at his namesake restaurant, *MC Modern Asian Cuisine* in Cary, North Carolina.



Anna Donegan, Dame de la Chaîne Patricia Phoenix, Chef Michael Chuong, Jim Ward, Dame de la Chaîne Cathy Ward.

MC Modern Asian Cuisine is an interesting juxtaposition as it is in the historic Sams-Jones House, an excellent and locally rare example of a Queen Anne cottage. Chef Chuong created a six-course tasting menu that highlighted the tenets of Pacific Rim Cuisine. Pacific Rim cuisine, like its predecessor nouvelle cuisine, is, at heart, French cooking tempered by Japanese sensibilities. Not until the birth of nouvelle cuisine on the banks of the Rhône did the French truly assimilate the Japanese style to French kitchens.



Vice Chancellor-Argentier Hon. Pam Swanstrom, Vice Conseiller Gastronomique Raj Parikh, Dana Parikh, Dame de la Chaîne Nina Siegler.

With the appearance of Pacific Rim cuisine in Hawaii, the ingredients and sensibilities of the East were fully absorbed into classical Western cooking. Pacific Rim cuisine is an exciting mix of flavors and cultures. It's a little Vietnamese with a touch of Thai. It's a hint of Hawaiian with a dash of French. Its main tenets are an insistence on freshness, elegant presentation, and an eclectic use of ingredients, all of which were masterfully executed by Chef Chuong and his team.



Eric Surface, Vice Chargé des Missions Keith Moore with wife Kathleen, Dame de la Chaîne/Ecuyer Ashley Langston, Bailli R. Cameron Bridger.

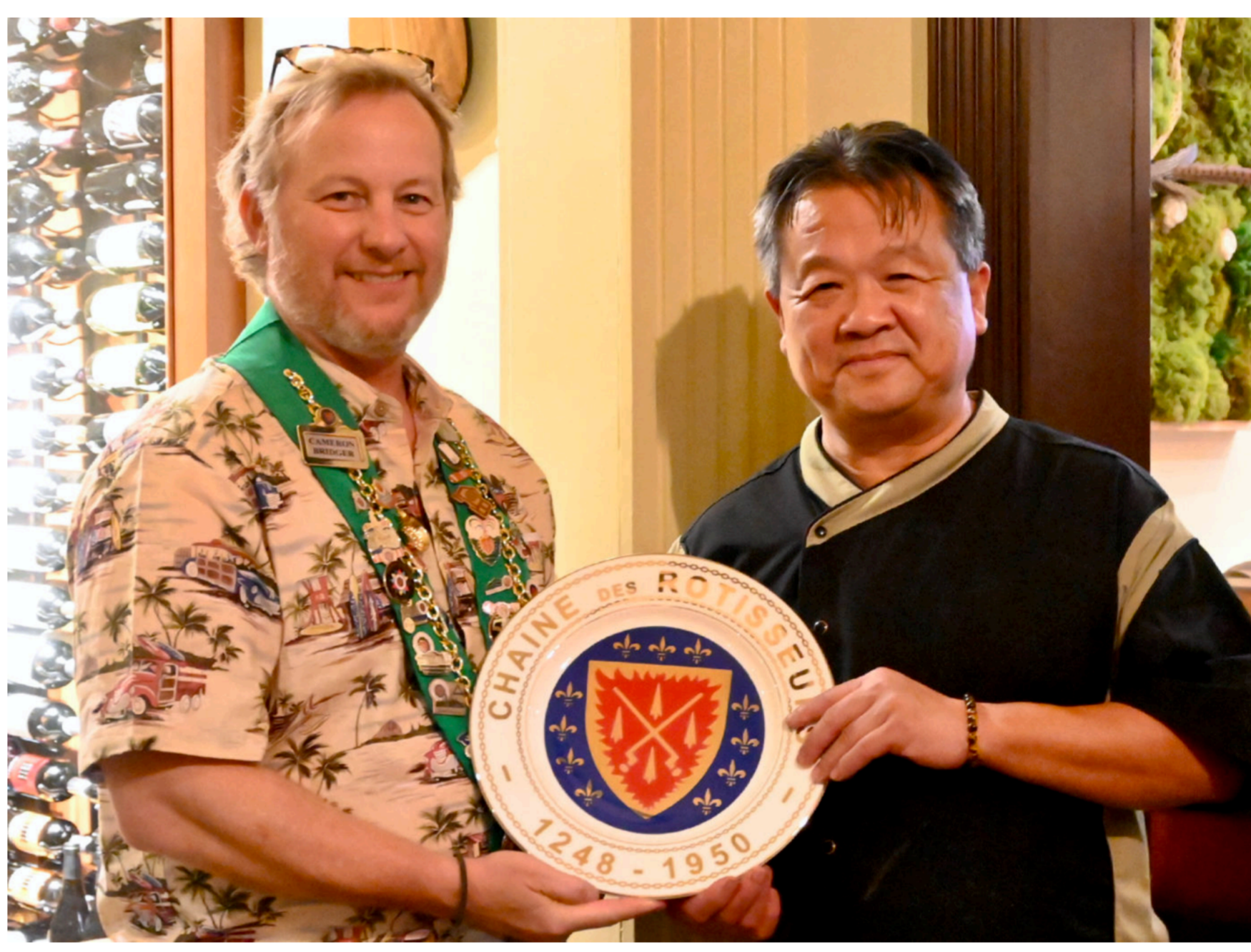
The wraparound porch was awash with color as 32 of our confrères, in their best tropical wear, enjoyed a Chanh Dãy Mojito and each other's company. No detail was overlooked as we dined on the imaginative fare carefully selected to spotlight the Pacific Rim.

The sashimi with fresh wasabi and white ginger was nestled in daikon and ice chips to maintain the perfect temperature. The Japchae was elevated from its humble Korean roots to a culinary treat with the carefully layered umami flavor that surprisingly paired beautifully with the single vineyard *Vinho Verde*.

Chef Chuong was inspired by his childhood in Vietnam to include a pho reminiscent of his family's that he took to the next level with the addition of a veal bone broth that simmered for 48 hours with his proprietary blend of spices. The Triangle Baillage's custom of a Vertical Intermezzo had our guests head to the porch for a Taiwanese Boba Milk Tea with Cherry Bourbon and an opportunity to engage with friends from other tables.

We continued our culinary journey with stops in China and Thailand before concluding with a special Bento Box of Desserts that were shared with each other. Chef Chuong included a special Mooncake in our Bento Box as we were approaching the Moon Festival on September 21. The Moon Festival is one of the most import holidays in Asian culture, as it symbolizes the conclusion of the fall harvest, a gathering of family, and a time to watch the moon, a symbol of harmony and unity.

With the sharing of the special Mooncakes, the Triangle Baillage is looking forward to a season of harmony and unity for the coming year. Cam  n to Chef Michael Chuong and his team for such an auspicious start to the 2021-22 season.



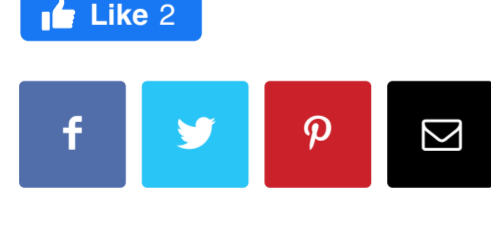
Bailli R. Cameron Bridger presents Chef Michael Chuong with a Chaîne Plate.



MC Modern Asian Cuisine Menu



Featured photo: Gerard Musante, Bailli R. Cameron Bridger, Vice Chancellor Argentier Honoraire Randy Taylor, Eric Surface, Vice Echanson Ken Place, Vice Chargé des Missions Keith Moore, Chevalier William Hamlin, Vice Chargé de Presse Hon. Jim Passe, Bryan Walker.



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