

April 27, 28, 29, 2025

## CB Presents: 2 Michelin Stars from Bordeaux & 2 Michelin Stars from Toronto



Our next CB dinner is a true collab menu between two highly accoladed chefs, both having **two Michelin Stars**. One chef from Bordeaux, France, the other from Toronto, Canada.

**Chef Masaki Saito** made history as the first chef to earn **two Michelin stars** in Toronto (2022) and remains the only person to achieve this in both Toronto and New York (2017, 2018). His restaurant, **Sushi Masaki Saito**, is still Canada's only two-star Michelin establishment in 2025. Originally from Hokkaido, he masterfully preserves the art of Edomae-style sushi, balancing tradition and innovation with precision. Through expert selection of fish, rice, vinegar, and wasabi, he elevates simplicity into perfection, creating an unparalleled sushi experience.

**Chef Jérôme Schilling** is a French culinary virtuoso holding **two Michelin stars** and the prestigious title of **Meilleur Ouvrier de France (MOF)**. Trained in Alsace, he honed his craft under celebrated masters **Joël Robuchon**, **Roger Vergé**, **Thierry Marx**, and **Jean-Luc Rocha** before taking the helm at **Restaurant LALIQUE** – Château Lafaurie-Peyraguey in Sauternes. There, he has become renowned as a “culinarian of the vine,” weaving local terroir and wine into his artfully modern cuisine. Chef Schilling's enduring passion and innovative approach have propelled him from his father's artisanal vineyard beginnings to the pinnacle of French gastronomy.

## Menu & Pairings

**Interpretation of 2015 Vintage:**  
**Ama Ebi, Kalamansi, Smoked Pike Egg**

*Clos du Moulin Premier Cru,  
Champagne Cattier, Reims, France*

**Grapeseed:**  
**Bamboo, Bergamot, Elderflower**  
*Clos du Moulin Premier Cru,  
Champagne Cattier, Reims, France*

**Pomme de terre à la française:**  
**Hotura Ika, Spinach, Smoked Paprika**  
*Chablis Premier Cru,  
Domaine Raoul Gautherin et Fils, 2023, Burgundy, France*

**Limestone of Sauternes:**  
**Yurine, Burnt leeks, Truffle**  
*Château Coutet Les Demoiselles,  
2019, Bordeaux, France*

**Fiftieth Anniversary Sauternes:**  
**Japanese Sea Urchin, Whisky, Shallots**  
*Domaines Barons de Rothschild Long Dai,  
2021, China*

**Vine Shoots:**  
**Wagyu Beef, Caviar, Champonzu**  
*Château Lafite Rothschild, Premier Grand Cru Classé,  
2014, Pauillac, Bordeaux, France*

**Bordeaux Fog:**  
**Blanc Vapeur, passion fruit, vodka Sauternes**  
*Château Lafaurie-Peyraguey Premier Grand Cru Classé Sauternes,  
2005, Bordeaux, France*  
*Cognac Hennessy Paradis Extra Rare,  
Cognac, France*