



CONFRÉRIE DU SABRE D'OR - USA EMBASSY

January, 2024

Bonne Année Cher Sabreur,

Greetings from the USA Embassy of the Confrérie du Sabre d'Or.

2024 is going to be an exciting year for our Fraternity and we wanted to let you know about our most recent event as well as our Annual Gathering – the Grand Chapter for the United States which, this year, will be held at our Caveau, the Historic Brennan's Restaurant in beautiful New Orleans, Louisiana. You are, of course, invited and encouraged to join us and be a part of all of our upcoming events. **The deadline for registration for the March events is February 20th.** Payments may be made by Paypal: confreriesabredorusa@gmail.com or by Zelle: milgromphilippe@aol.com

Please contact any of the representatives listed on the back of this newsletter to learn more.

Recent Past Events

On January 7th, the Confrérie opened a new Caveau at Arden Restaurant in West Hollywood California and inducted 11 Sabreurs, and elevated 3 Chevaliers and one Master Sabreur. Below are some photos from the event.







On January 19th the California Masonic Memorial Temple in San Francisco transformed into a hub of French culinary and cultural celebration as the Confrérie du Sabre d'Or, Consulat de Californie du Nord, hosted its annual gala dinner in honor of Saint Vincent of Saragossa, the patron saint of vigneron (winemakers). This unique gathering, held at the Freemason's Hall, brought together enthusiasts of French cuisine and the age-old art of sabrage.



Honoring Tradition

The evening commenced with a welcome reception followed by the formal procession by members of the US Grand Chapter and Northern California Chevaliers, and instructional presentation on sabrage, the traditional technique of opening a champagne bottle with a saber.

One of the highlights was the sabrage ceremony, where participants engaged in the dramatic act of sabering champagne, a ritual that dates back to the Napoleonic era.



During the ceremony, Chevalier Jordan Yelinek was elevated to the rank of Connétable for the City of San Francisco, reporting to the Consul for Northern California. This was followed by the induction of six new Chevalier sabreurs, an honor bestowed upon those who have skillfully performed sabrage.



Among the new Chevaliers was Champagne winemaker Alexandra Sainz, whose Champagne was featured that evening and who gave a poignant speech about her Family's Estate that has been making Champagne since 1741.



Toasts were led by distinguished members of the Confrérie such as Sebastien L. J. Taveau, the Consul for Northern California, and Philippe Milgrom, the Gouverneur for the United States of America.

The event featured a sumptuous menu prepared by Chef Fleur Anderson of 'My French Cuisine', highlighting French culinary delights enjoyed by all.



A Tribute to Saint Vincent

The toast to Saint Vincent of Saragossa by Philippe Milgrom was particularly poignant, emphasizing the Saint's significance to winemakers and the wine industry.

This nod to tradition and history is a cornerstone of the Confrérie du Sabre d'Or's events, blending cultural heritage with modern festivities.



The evening was not just a culinary feast but also a celebration of French culture, history, and the art of Sabrage. The Confrérie du Sabre d'Or's event in San Francisco offered a unique experience, combining gastronomic excellence with centuries-old traditions, making it a memorable event for all attendees.



Upcoming Events:

There are two upcoming events for the Confrérie in the US. On March 5th, we will inaugurate another Caveau, this time, in Las Vegas at the Eiffel Tower Restaurant. Then, on March 7th, we will hold our Grand Chapter in New Orleans at the Fabled Brennan's Restaurant.



Eiffel Tower Restaurant. On Tuesday, March 5th, 2024, the Confrérie will inaugurate another Caveau, this time at the world famous Eiffel Tower Restaurant in Las Vegas. The festivities will begin at 6:00pm with the entrance of the Confrerie du Sabre d'Or Grand Master accompanied by USA Confrerie du Sabre d'Or Grand Chapter Members and opening of the Grand Chapter. At 6:15pm we will induct the Restaurant's lead sommelier as a Master Sabreur followed by induction of Chevalier Sabreurs. Dinner will begin at 7:15pm. Tickets are \$400 per person including food and wine. **RSVP by February 25, 2024**

confirmation by email to Philippe Milgrom confreriedusabredorusa@gmail.com
Payment may be made by mailed check to the Confrérie du Sabre d'Or USA, 1515 Palisades Drive, Unit T, Pacific Palisades, CA 90272 or by Zelle:(milgromphilippe@aol.com). Menu follows:

Les Préludes

Torchon de Foie Gras, Fig Compote, White Fish Salad, Cucumber, Alsace Tarte Flambée

Champagne, Piper Heidsieck, 1785, Brut, Reims

Slow Roasted Filet of Salmon, Pinot Noir Sauce

Saint-Emilion, Château Simard 2015

Herb Crusted Rack of Lamb, Roasted Turnips, Caraway, Garlic Flan

Châteauneuf-du-Pape, Domaine du Grand Tinel, Classique 2019

Pineapple Rosemary Strudel, Caramel

Sauternes, Château La Fleur d'Or 375 ml 2017



417 Royal Street New Orleans, LA 70130

Brennan's Restaurant. On Thursday, March 7th, 2024, the Confrérie will conclude its Grand Chapter at Brennan's Restaurant in the Historic French Quarter of New Orleans. The festivities will begin at Brennan's at 6:00pm where each guest will be greeted with canapes and a glass of Piper Heidsieck Champagne. At 6:30, the Confrerie will conduct our traditional Sabering Ceremonies and induct new Sabreurs and possibly elevate some Sabreurs to the rank of Chevalier. Following the Sabrage, guests will be seated for a wonderful four course dinner. Dinner is \$150 per person. Sabrage is extra. **RSVP by February 25, 2024** confirmation by email to Philippe Milgrom confreriedusabredorusa@gmail.com Payment may be made by mailed check to the Confrérie du Sabre d'Or USA, 1515 Palisades Drive, Unit T, Pacific Palisades, CA 90272 or by Zelle:(milgromphilippe@aol.com). Menu below.

1st Course: Brennan's Original Turtle Soup
served with Piper Heidsieck Brut Champagne

2nd Course: New Orleans Shrimp Remoulade
served with Tribute "Valley de Brunet"
Blanc de Noir Brut Nature

3rd Course: Roasted Lamb Loin Mirabeau
served with Paul Bar Grand Cru Brut Rose

4th Course: Dessert and Coffee in our courtyard
Offerings include Bananas Foster, Crepes Fitzgerald,
assortment of mini desserts

If you are interested in holding a Sabrage event near you, please let us know. Also, if you are interested in purchasing your own official Confrérie Saber, please let me know.

Our Sabers are made in the traditional method, in France and are engraved with your name as well as the Confrérie logo.

Best Wishes for the New Year!

Santé! Bonheur! Champagne!

Darryl Gugig, Secretary
Officier & Consul for South Georgia




CONFRÉRIE DU SABRE D'OR - USA EMBASSY

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