

# *Wine, Food & Friends*

THE INTERNATIONAL WINE & FOOD SOCIETY  
NEWSLETTER of the AMERICAS

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## ***Branch Proceedings Report***

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**Branch Name:** Montreal

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**Date of Event:** October 21st, 2014

**Event Name:** Restaurant L'Original

**Event Location:** 479 Rue St. Alexis, H2Y 2N7

**City:** Montreal

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### **Special Remarks:**

#### **Rustic Chic at L'Original**

Located in Old Montreal, L'Original is the brainchild of husband and wife team Monika Terlecki and Travis Champion, with brother Michael Terliki manning the front of the house and oyster offerings.

The restaurant epitomizes "Chalet Chic" and immediately envelopes you in its ambiance. Newly renovated and just as cozy, we were invited to a night au chalet to dine on fresh oysters, delicious mushroom pasta, grain fed Quail and fresh Venison Loin, all perfectly executed by Chef Omar Zabuaire. Hosted by our Sommelier Carola Price and Pierre-Marc Larivière

Restaurant  
**L'Original**

CANAPES

Freshly shucked oysters on the half shell  
Tartare de cerf sur petit pain  
Smoked sweetbread with shaved slaw

*Pinot Gris, Huff Estates, Prince Edward County, 2011*

PASTA

Orecchiette e Funghi Bolognese  
Stewed tomatoes, cream and market mushrooms

*Chardonnay Reserve, Raymond Vineyards, Napa, 2009*

ENTREE

Roasted quail  
Seasonal bitter greens, poultry jus

*Pinot Noir, Maranges 1re Cru Les Fuissieres, Bruno Colin, Cote de Beaune, 2009*

MAIN

Venison loin  
Choucroute, mashed potatoes, market mushrooms and vegetable, red wine jus

*Red blend, Vieux Lazaret, La Famille Quiot, Chateauneuf du Pape, 2007*

DESSERT

Blueberry Buckle  
Sweetened sour cream

*Maple eau de vie, Val Ambre, Le Domaine Acer, Temiscouta, NV*

Coffee or tea

*The International Wine & Food Society*



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**Owner:** Monika Terlecki and Travis Champion

**Arranged by:** Carola Price and Pierre-Marc Larivière

**Wine selected by:** Carola Price and Pierre-Marc Larivière

**Date:** October 21<sup>st</sup>, 2014

**Reported by:** Mark Lazar

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