

Wine, Food & Friends

THE INTERNATIONAL WINE & FOOD SOCIETY
NEWSLETTER of the AMERICAS

Branch Proceedings Report

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Date of Event: November 10, 2014

Event Name: Meson, Restaurant général espagnol

Event Location: 345 Rue Villeray

City: Montreal

Special Remarks:

Meson offered original Spanish Inspired dishes prepared by Chef Marie-Fleur St-Pierre; she was chef at Tapeo, is the author of a recipe book "Les tapas de Marie-Fleur" and has a television show "Marie-Fleur et ses tapas".

The food was highlighted by the Fideos Meson, pasta with clams, chorizo, calamari and a delicious sauce. The surprise of the night was the Pogo Meson, a typical Spanish blood pudding on a stick which everyone seemed to enjoy.

The Private Import Wines for our dinner were selected by Sébastien Muniz and included Blanc de Pacs Penedes 2012 and Masia les Comes Reserva Conca de Barbera 2008.



Cava Y Pintxo (Bouchées)

Tartare de atún / Tartare de ton
Croquetas de jamón / Croquette de serrano
Ceviche

Cava Reventos i Blanc l'Hereux 2011

Entrées

Gravlax de truch / Gravlax de truite

El Petit Bonhomme Rueda 2012

Pogo Mesón / Pogo au Boudin

Blanc de Pacs Penedès 2012

Plats

Fideos Mesón

P.P.P. Bullas 2012

Pierna de Cordero / Jarret d'agneau

Masia les Comes Reserva Conca de Barbera 2008

Dessert

Éclair de Turrón / Nougat éclair

Café au choix

Owner: Victor Alfonso & Sebastien Muniz

Arranged by: Mark Lazar & Louis Villeneuve

Wine selected by: Carola Price and Pierre-Marc Larivière

Date: November 10, 2014

Reported by: Mark Lazar

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