



Black Tie
June 5th, 2017
Apero 7:00 pm
Dinner 7:30 pm

“Chef Claude Pelletier and maître d’ extraordinaire Hubert Marsolais opened Le Club Chasse et Pêche in 2007 on the site of an old-school Montreal French stalwart called Le Fadeau—and something of the venerable feel of its predecessor has stayed on. Despite the contemporary photographs on the walls, le Club has an enduring and charming retro feel, helped along by deep leather armchairs, low ceilings and meaty fare. As the name of the restaurant suggests, both meat and fish star on its menu. Some even come just for dessert—drawn in by the creative and meticulous artistry of pastry chef Masami Waki.”

~ Canada’s 100 best restaurants

Le Club Chasse et Pêche 423 St-Claude Montreal Quebec H2Y 3B6 T: (514) 861-1112



Organized by Louis & Sylvia Vogel
Wine from IWFS Montreal Cellar
Maximum: 54 participants



The International Wine & Food Society
Montreal Branch



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CANAPÉS

PROSCIUTTO DE CANARD
GASPACHO
TARTARE D'HAMACHI
CHAMPAGNE BRUT RESERVE TATTINGER NV



PREMIERE ENTREE

PÉTONCLE POÊLÉ, PURÉE DE FENOUIL,
CRÈME DE CITRON CONFIT
2012 PINOT NOIR BLANC, THE OLD THIRD WINERY, HILLIER



DEUXIEME ENTREE

TRUITE NORVÉGIENNE, ASPERGES,
AIL DES BOIS, CRÈME FRAÎCHE
2015 CHARDONNAY, KUMEU RIVER, NORTH ISLAND



PLAT PRINCIPAL

FILET DE BŒUF NATUREL (MONT-LAURIER),
GRELOTS, SAUCE AUX MORILLES
2008 TASSINAIA, CASTELLO DI TERRICCIO, TOSCANA



FROMAGE

COMTÉ 24 MOIS, PÊCHES COMPOTÉS,
CRUMBLE AUX NOIX
1990 CHÂTEAU TALBOT, ST.JULIEN



DESSERT

PARFAIT AU SIROP D'ÉRABLE, CHOCOLAT NOIR,
SAUCE AUX BAIES
2005 VOUVRAY 1RE TRIE, LE MONT, DOMAINE HUET, LOIRE
Café et Thé



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