



Restaurant Le Fantôme

After bonding over their mutual love for the food industry over ten years ago, Jason Morris and Kabir Kapoor joined forces to solidify their passion and created Le Fantôme. In 2015, the duo teamed up to bring a new energy to the restaurant scene of Montréal by sourcing local quality ingredients, and through keeping the cuisine equal parts playful and refined. Morris, having worked at restaurants all over the world, brings his experience as a chef and innovative creations to the kitchen. Kapoor, being raised in the industry through his parents' ownership of the oldest Indian restaurant in Eastern Canada (Le Taj), brings his strengths forward to the dining room by touching down on each table and personally engaging with the guests.

Apéro 7.00 pm – Dinner 7.30 pm

Monday, January 30, 2017

****MAXIMUM GUESTS: 34****

Restaurant Le Fantôme, 1832 Rue William, Montreal H3J 1R5

T: 514 846-1832

Organized by Louis Villeneuve, Leslie and John Breitner

(Separate Cheque for guests please.) Please return by January 20, 2017.
Guests will be accepted after this date.



The International Wine & Food Society
Montreal Branch

JANUARY WINTER MENU



Bouchées selected by the Chef as per products of the marché.

Apéro- NV Cava Brut, Pares Balta, Penedes



Crab salad with black truffles from Umbria, Italy, crab gelée, notes of garlic, shallot, and orange kosho (fermented citrus)

2012, Domaine Capitain-Gagnerot, Les Gueulottes, Hautes Cotes de Beaune



Venison minestrone with pasta noodles and starch vegetables

2011 Nebbiolo, Produttori del Barbaresco, Langhe



White fish with kombu (aged seaweed), fish gravy, pearl onions, Meyer lemon purée

2011 Chardonnay, Oyster Bay Vineyards, Marlborough, New Zealand



Duo of lamb: lamb loin seared with seasonal flavors (earthy root vegetable purées) and lamb rib grilled and served off the bone

2007 Vieux Lazaret, Famille Quiot, Chateauneuf-du-Pape



Volcanic Roc (chocolat aéré farci au pacanes rôties et grappes de caramel au tamarin, petite glace au mastic)

WINES FROM THE IWFS CELLAR (except the Cava)

