

HOOGAN
ET
BEAUFORT



Hoogan et Beaufort
April 3rd, 2016
Apero 7:00 pm
Dinner 7:30 pm

Hoogan and Beaufort is named for two farmers who sold their land to CP Rail in the late 1800s to make place for the Angus Yards where the restaurant is now located. The owners Chef Marc-André Jetté et Sommelier William Saulnier are known to Montrealers for their extremely professional contribution to the Wine and Food Scene whether it was at Newtown, Laloux or les 400 Coups.

“Formidable” Marie-Claude Lortie la Presse

“ Food even better than I thought Jetté’s signature soigné cuisine using the best local ingredients” Lesley Chesterman The Gazette

“ Marc-André Jetté est un grand chef de Montreal – un des meilleurs en ville – Jean-Philippe Tastet – le Devoir

Hoogan et Beaufort 4095 Molson Street Montreal Quebec H1Y 3L1 T: (514) 903-1203

Organized by Jean-Michel Laberge & Louis Villeneuve.

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(Separate Cheque for guests please) Please return by March 27th, 2017.
Guests will be accepted after this date



The International Wine & Food Society
Montreal Branch

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Hoogan et Beaufort March 6th 2017

CANAPÉS

SELON LE CHOIX DU CHEF ET LES PRODUITS DU MARCHÉ

Cava 1312, Domaine Mestres, Espagne

AMUSE BOUCHE

CRABE, CELERI-RAVE, SOYA BLANC, YOGOURT ET FLEUR DE CENTAUREE

PREMIERE ENTREE

THON ALBACORE CONFIT, SALSIFIS, ARGOUSIER, BOTTARGA

Anjou, Attention Chenin Mechant, Nicolas Reau, France

DEUXIEME ENTREE

CAPPELETI, PORCELET DE LA FERME GASPOR, POMME VERTE SABAYON AU CIDRE

Cotes du Roussillon, Juste Ciel ! Domaine La Petite Baigneuse, France

PLAT PRINCIPAL

MAGRET DE CANARD DE LA FERME LA CANARDIERE, TOPINAMBOUR, RAISIN ROUGE, CHOU
DE SAVOIE, CHAMPIGNON PIED DE MOUTON

Bordeaux, La Cote Tire Pe 2005, France

DESSERT

CREME FRUIT DE LA PASSION, MERINGUE COMBAYA, GEL A LA CARDAMONE, GINGEMBRE

Coteaux du Layon, Fleur d'Erable, Domaine Sablonette, France



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