



WELCOME TO OUR
BLACK TIE
AT THE FAMOUS LE MOUNT STEPHEN

ON MONDAY JUNE 18TH, 2018

Apero 7 pm • Dinner 7.30 pm

Apero will be served
in the historical Golden Square Mile Mansion
followed by dinner
in the Salon Elizabeth North.

Organized by
Janet Rankin-Hambleton and Paul Lowenstein

LE MOUNT STEPHEN

1440 Rue Drummond, Montreal QC H3G 1V9
514 313-1000

Valet Parking - Cost \$25 (maybe being reduced)



The International Wine & Food Society
Montreal Branch



LE
MOUNT STEPHEN
HÔTEL



THE CHEF FOR OUR BLACK TIE
> **AMANDA ROY** <

15 YEARS WITH OLIVER AND BONACHINI
TORONTO BASED WINNER GOLD METAL PLATE
FOR TORONTO GOLD METAL PLATE
CANADA COMPETITION

SPECIALTY IS FARM TO TABLE
USING LOCAL INGREDIENTS WHEREVER POSSIBLE.



MENU — ON MONDAY JUNE 18TH, 2018

Canapés

NV GH Martel, Cuvee Victoire Brut, Montagne de Reims 2^e cru classe



Entrée

Organic Ocean Mi-Cuit Salmon

Pea Sauce, Nordique Shrimp,
Wild Leek Parisienne Gnocchi, Fava beans,
Fiddlehead, Canola Oil

2015 Pouilly-Fumé Le Chant des Vignes, Joseph Mellot, Loire



Lemon-Basil Intermezzo



Main course

Beef Wellington

Pastry-wrapped filet mignon, mushroom Duxelles,
roasted young carrots, green peppercorn sauce

Red wines will be served blind

and presented by Janet Rankin-Hambleton & Paul Lowenstein



Local Quebec Cheeses

Red wines will be served blind

and presented by Janet Rankin-Hambleton & Paul Lowenstein



Dessert

Strawberry & Lemon Chiffon Cake

Vanilla Genoise, Quebec Strawberry's
and Lemon Buttercream

GH Martel, Cuvee Victoire Rose, Montagne de Reims



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