



Bistro Bash in the Quartier

Monday, March 9th, 2015

Apéro 7:00 pm- Dinner 7:30 pm

Please join us for a special evening created for the IWFS by M sur Masson, located across the street from the St-Esprit church, a Canadian heritage site in the Vieux-Rosemont. The dining room, lined with wooden benches and globe-shaped light fixtures, both reflects this heritage and is appropriately bistro-esque.

Chef Jonathan Cyr uses locally sourced ingredients in the preparation of his classically inspired dishes. This neighborhood bistro receives 4-5 stars on Yelp and Urbanspoon, and “the menu at M sur Masson is filled with dishes that are satisfyingly traditional but with enough creative twists to keep food lovers interested” (Fodor’s).

The evening will feature a 1977 Warre’s vintage Porto from the private cellar of our members John and Leslie Breitner paired with a selection of Quebec cheeses with fig jam and nuts.



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(514) 678-2999

-40 people maximum-

Organized by John Breitner & Mark Lazar

Dress code: Casual Bistro (jackets, no ties)

“BE HIP, BE FUN, BE THERE” –Anon.

Cheque to be made to: IWFS MONTREAL

Return to: IWFS c/o Louis Villeneuve 26-1509 Sherbrooke St. West, Montreal, Qc, H3G 1M1

Member(s) name(s): _____ @ 135\$ each

Guest(s) name(s): _____ @ 145\$ each

(Separate cheque for guests, please) Please return by March 2, 2015.
Guests will be accepted after this date.



Canapés

Cave de Beblenheim Crémant d'Alsace Brut (nv)

Tartare de saumon à l'argousier sur chips de Tarot

Tartare de bœuf classique sur crouton

Mousse de foie de veau et caramel de porto en cuillère

Feuilletés de champignons sauvages et fromage bleue

1ere Entrée

'Alhambra' Cataratto & Inzolia, Spafadora (Sicilia), 2013

Bouillon de poisson aux palourdes et moules fraîches et légumes croquants

Fish broth with fresh clams and mussels and crunchy legumes

2eme Entrée

'Mattaione', Toscana IGT, 2010

Pétoncles poêlés sur purée de courges, ratatouille et merguez avec salade de chou frisé au yoghourt, noix et oranges

Seared scallops on squash purée, ratatouille and merguez, and kale salad with yoghurt, nuts and oranges

Plat

Château Pech Celeyran 'Celeste', La Clape (Languedoc), 2012

Cassoulet toulousain avec canard confit, boudin blanc, lardons et saucisse

Cassoulet toulousain with duck confit, white sausage and bacon

Fromage

Warre's vintage Porto, 1977

Fromages du Québec avec compote de figes et noix

Quebec cheeses with fig jam and nuts

Dessert

Tartelette aux fruit de saison avec sorbet

Fruit tart with sorbet





Wine Pairings

Cave de Beblenheim Cremant d'Alsace

This sparkling wine is made from grapes of the Pinot blanc and Pinot Auxerrois varieties, which produce a nice bubbly crown and an aroma of fresh flowers. Intense on the palate, it offers a fresh finish. Perfect as an aperitif or paired with seafood.

'Alhambra' Cataratto & Inzolia, Spafadora (Sicilia), 2013

Clear straw yellow in color, this wine made with native grapes from Sicily offers a rich, intense and fruity bouquet. It is dry, tangy, and fruity in taste. Pairs well with light appetizers, fish or shellfish.

'Mattaione', Toscana IGT, 2010

Ruby red in color, this dry sangiovese offers a strong and fruity bouquet. This delectable wine has a lingering and steady flavor.

Château Pech Celeyran 'Celeste', La Clape (Languedoc), 2012

Deep garnet-red with purple tints, strong and fruity nose, with black cherries, blackberries and black pepper. Unctuous and full bodied balance, long fruity end.

Warre's vintage Porto, 1977

Robert Parker: "This house makes rather restrained yet rich, flavorful vintage port ... (often) slow to develop ... they have a unique mineral-scented character that gives them their own complexity and style. The 1977 is quite powerful, very deep and intense...92 points."

James Suckling: "...beautiful now. It showed lots of dried fruits and Christmas cake character on the nose and palate. Medium sweet. It was full-bodied with loads of flavor and an intensely flavorful finish. It was perfect to drink. 94 pts."

