



KITCHENETTE MONTREAL

1353 , boul Rene-Levesque E
Montreal Tel.: (514) 527 1016

Remember your Mother's Kitchen this is not it! Passionate Owners Jeremy Passat Executive Chef and Mathieu Dechezelle Pastry Chef and Maitre D' make no compromises. Jeremy is a graduate from an Ecole Hotelière in France, worked in several 2 to 4 Gault Millau Toque restaurants in France, in luxury hotels all around the world – the Westminster in Paris, Whatley Manor in England, and in St-Barth and at l'Atelier Robuchon in Las Vegas. Come join us for an inspired, colourful and sophisticated dinner !

Monday, April 16th , 2018

Apero 7.00 pm–Dinner 7.30 pm

Wine from our Cellar / Seating limited to 45

Organized by Jean-Michel Laberge & Louis Villeneuve



The International Wine & Food Society
Montreal Branch



Menu – April 16th 2018

Canapés Assortis
NV Finca Agostino Extra Brut, Mendoza

Entrées

L'œuf mollet croustillant aux herbes fraîches, velouté de champignon truffé
2015 Nuthouse Chardonnay, Argyle Winery, Willamette

Salade de pieuvre printanière, tartare de tomates aux agrumes
2016 Pecorino Vignaquadra, Collefrisio, Abruzzo

Granité de Champagne et Kumbawa

Plats

Foie gras poêlé puis poché, chutney de pruneaux, bouillon aigre doux
2016 Gewurztraminer Les Jardins, Domaine Ostertag, Alsace

Médaille d'agneau rôti, pomme dauphine, salsifis à l'ail confit
2005 Château Lagrange, St. Julien

Dessert

Pina Colada revisitée, gelée de rhum brun, crumble de coco
2013 Chardonnay Blanc de Blancs, Hinterland Wine Company, Hillier

ou

Forêt Noire aux 2 mousses, cerises griottes et génoise au Kirsch
2012 Cabernet Franc Lacus, Hinterland Wine Company, Hillier



The International Wine & Food Society
Montreal Branch