

Wine, Food & Friends

THE INTERNATIONAL WINE & FOOD SOCIETY
NEWSLETTER of the AMERICAS

Branch Proceedings Report

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Date of Event: January 26, 2015
Event Name: Laloux
Event Location: 250 Avenue des Pins Est.
City: Montreal

Special Remarks:

The Montreal branch of the IWFS started the year with an evening at Laloux, a twenty five year old Montreal institution. Laloux has long been a darling of sophisticated diners and one of the city's best food destinations. The chef is Jonathan Lapierre-Rehayem; he was formerly at La Montée de Lait and has given new life to this restaurant. Laloux distinguishes itself with its exemplary environmental, economic and social practices: sustainable fishing (Ocean Wise certification) and ingredients that are local and seasonal, often organic or via sustainable methods. A great night was had by all, and three members celebrated their birthdays. The wines served were from our IWFS Cellar- the 1994 Bordeaux Château Leoville Barton was not to be missed!



Le Menu – 26 janvier 2015

Apéro : **DOMAINE DÉSIRÉ PETIT CRÉMANT DU JURA, JURA**

Canapés selon les caprices de la saison / Canapés – chef's selection

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1ère Entrée : **DOMAINE LAROCHE LES MONTMANS 1^{er} Cru, 2010, CHABLIS**
Soupe de céleri-rave, esturgeon bio fumé, graines et huile de tournesol de Mr Dewavrin

Celeriac Soup, smoked organic sturgeon, sunflower seed and oil from Mr Dewavrin

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2eme Entrée : **CENDRILLON, 2010, LOIRE-TOURAINNE**
Morue charbonnière, topinambour, bouillon de champignons aux herbes nordiques et citron confit
Black Cod, Jerusalem artichokes, mushroom broth infused with nordic herbs and preserved lemon

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Plat : **LEOVILLE BARTON, 1994, BORDEAUX**
Poitrine de pintade, purée de poire au foin, pois fourragers, panais et jus au thé du Labrador
Guinea Fowl Breast, hay roasted pear puree, wild peas, parsnips and Labrador tea sauce

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Dessert : **CHÂTEAU DE BEAULON 5 ANS, POITOU-CHARENTE**
Profiteroles au caramel à l'érable, glace vanille, nougatine noisette et crème pralin

Maple profiteroles, vanilla ice cream and hazelnuts



The International Wine & Food Society
Montreal Branch

Chef: Jonathan Lapierre-Rehayem

Arranged by: Leslie Breitner & George Remus

Wine selected by: Carola Price and Pierre-Marc Larivière

Date: January 26, 2015

Reported by: Mark Lazar

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Number of Pictures: 4



From left: Richard Hart, Barry Lazar, Vania DeGregorio, Mark Lazar



Guinea fowl breast, hay roasted pear puree, wild peas, parsnips and Labrador tea sauce



New members Suzan and Marty Petelz



The young Dr. John Breitner