



LE FILET

Monday, March 7, 2016
Apero 7.00 pm – Dinner 7.30 pm

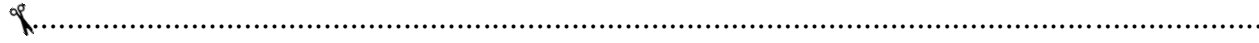
“LE FILET typifies excellence in the restaurant business, owned by an impressive foursome — Le Club Chasse et Pêche partners chef Claude Pelletier and Hubert Marsolais, sommelier Patrick St-Vincent and chef Yasu Okazaki. With an emphasis on fish and seafood, Chef Okazaki’s creative cuisine is artistically-plated with French/Asian influences.”

Montreal Gazette -Lesley Chesterman – May 7, 2015

Restaurant Le Filet

219 Mont-Royal W. (cn. l’Esplanade) 514-360-6060

Organized by Suzan Pridham & Marty Peletz/ Vania DeGregorio & Mark Lazar



Cheque to be made to: IWFS MONTREAL

Return to: IWFS C/O Louis Villeneuve 26-1509 Sherbrooke West, Montreal, Qc
H3G 1M1

Members’ name: _____
_____ @ \$155 each: _____

Guests’ name(s): _____
_____ @ \$165 each: _____

(Separate Cheque for guests please) Please return by February 29, 2016.
Guests will be accepted after this date



The International Wine & Food Society
Montreal Branch



LE FILET

Menu March 7, 2016

Apéro

Smoked Mackerel Rillettes, Lemon Oil, Sesame Cracker
Tuna Tartare, Egg Confit, Nori Tempura
****Domaine de Fourn Blanquette de Limoux 2012**

Game

Fluke Sashimi, Japanese Plum Vinaigrette, Cucumber, Wasabi
Miso Gratin Oysters
****Gekkeikan Black & Gold sake, cold**

Jerusalem Artichoke Soup with Smoked Oysters

Set

Scampi Risotto, Shitaki, Shellfish Jus, Mascarpone
****Domaine Alain Geoffroy, Chablis 1re Cru Beauroy 2013**

Match

Tataki of Wagyu Beef, Eggplant, Miso
Cavatelli, Veal Cheek, Fois Gras
****Domaines Manoncourt, Chateau La Fleur Pourret,
Saint Emilion Grand Cru 2009**

Grand Slam Doubles

Maple Syrup Square, Whipped Cream with Pecans
Pistachio Biscuit, Yogurt Cream, Orange Marmalade, Blood Orange
**** Ice Cider, Premiere, Pomme 'Neige' 2012**



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