



Monday, January 25, 2016
Apero 7.00 pm – Dinner 7.30 pm
“It’s the Table Talking!”

Chef Marino Tavares wants you to experience the market in the heart of the city. He focuses on authentic cuisine and quality ingredients. Working with local farmers, Chef Tavares brings you the freshest produce, fish and seafood from the finest markets. Marino Tavares was voted Chef of the Year by the Société des Chefs, Cuisiniers et Pâtisseries du Québec in 2001 and Star of the Montreal Gala des Chefs in 2008. He brings us over 25 years of experience.

Here's what others have to say:

- *Fresh, basic ingredients combined in unusual but exciting combinations that just work!*
- *Was our best dinner experience while in Montreal!*
- *Excellent service and décor, food even better. Great to see a new cool spot option in downtown Montreal. Chef Marino Tavares, formerly at Café Ferreira, offers his cuisine creativity at MKT now.*

MKT 2044 METCALFE, MONTREAL H3A 1X8 T: 514 849-2044



Organized by Leslie Breitner & George Remus

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 Cheque to be made to: IWFS MONTREAL

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

Members' name: _____

_____ @ \$140 each: _____

Guests' name: _____

_____ @ \$150 each: _____

(Separate Cheque for guests please.) Please return by January 18, 2016.
 Guests will be accepted after this date.



The International Wine & Food Society
 Montreal Branch

Menu

Apero : Canapés & Aperitivo

**** Cep d'argent – Seleccion Blanc de Blanc – 2009, Québec ****

Tartare Di Salmone

Tartare de saumon

Torta Di Granchio

Mini beignet au crabe

Carpaccio Di Manzo

Carpaccio de Bœuf

Insalata Di Polpo

Salade de pieuvre & haricots blancs

**** Lamershoek Roulette 2012 – Swartland, South Africa ****

Polpette con Polenta

Boulettes de viande, sauce tomate, basilic

**** Château Carbonnieux – Graves - 2012 ****

Gnocchi Con Funghi

Champignons porcini, vin blanc, carpaccio de truffes

Mediterraneo

Bouillabaisse de poissons & fruits de mer

**** Volnay 1^{er} Cru La Pousse en Cailleretes 2004 – La Pousse D'Or Côte de Beaune ****

Semifreddo con Gelato