

Wine, Food & Friends

THE INTERNATIONAL WINE & FOOD SOCIETY
NEWSLETTER of the AMERICAS

Branch Proceedings Report

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Date of Event: March 9, 2015

Event Name: M sur Masson

Event Location: 2876 Rue Masson Est

City: Montreal

Special Remarks:

Forty Montreal members and guests braved the freezing winter to enjoy a bistro bash at M sur Masson in the Vieux-Rosemont neighborhood. The atmosphere quickly warmed the crowd; the dining room, with its wooden benches and globe-shaped light fixtures, both reflected the heritage of the neighborhood and was appropriately bistro-esque.

Chef Jonathan Cyr used locally sourced ingredients in preparation of his classically inspired dishes. We especially enjoyed the delicious cassoulet toulousain with duck confit, white sausage and bacon. 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 featured a 1977 Warre’s vintage Porto from the private cellars of members John and Leslie Breitner paired with a selection of Quebec cheeses with fig jam and nuts.



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



Owner: Daniel Lacombe

Arranged by: Mark Lazar & John Breitner

Wine selected by: John Breitner

Date: March 9, 2015

Reported by: Mark Lazar

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Number of Pictures: 3



From left: Mark Lazar, Vania De Gregorio, Suzan Pridham, Jim and Pamela Luck



From left: Janet Rankin-Hambleton, Kasey Cree and Guest



From left: Pierre and Nicole Etienne, Leslie and John Breitner