



May 8th, 2017
Apero 7:00 pm
Dinner 7:30 pm

The owners of Prince are BYOB vedettes Marc-André Paradis and Georges Blais who, either with other partners or with each other, are behind some of the city's top BYOW establishments, including Lannes & Pacifique, Les Héritiers, O'Thym, Wellington, Monsieur B, Le Smoking Vallée, Le Millen, and Les Canailles.

Blais and Paradis have the cool vibe/great food BYOW restaurant genre down pat, and their chef at Prince is Charles-Antoine Malenfant-Beaulieu, who worked at Salmigondis et Chez l'Épicier and has the fancy plating style to prove it.

« Prince a jewel among BYOW establishments » Lesley Chesterman The Gazette
« Un restaurant Apportez votre vin haut de gamme. Le résultat est brillant — l'adresse est exceptionnellement charmante! » Jean-Philippe Tastet Le Devoir

Prince 771 Rachel Street East Montreal Quebec H2J 2H5 T: (514) 528-8555

Wine served from the IWFS Montreal Cellar



Organized by Benton & Gilda Lewis and Joel and Rhoda Pinsky

Attendance limited to 40
(Separate Cheque for guests please) Please return by May 1st, 2017.
Guests will be accepted after this date



The International Wine & Food Society
Montreal Branch



PRINCE

DEPUIS RESTAURANT 2016

apportez votre vin

May 8th 2017

CANAPÉS

MOLE POBLANO, FEUILLE DE RIZ FRIT

Mole Poblano, Crispy Rice

CRABE DES NEIGE CLEMENTINE, MIRIN, EDAMAME

Snow Crab, Orange, Mirin, Edamame

CAVIAR NORTHERN DIVINE, BLINIS, CRÈME FRAÎCHE

NV Raboso Piave, Iris Vignetti, Rose Spumante

PREMIERE ENTREE

PIEVRE GRILLÉE, ENDIVES, BEURRE NOISETTE, XERES

Grilled Octopus, Endive, Beurre Noisette, Xeres)

2010 Rhone Blend, Sequillo, Swartland

DEUXIEME ENTREE

RAVIOLI, BŒUF, FOIE GRAS, OIGNON PERLÉ. SHIMEJI

Ravioli, Beef, Foie Gras, Pearl Onion, Shimeji

2010 Rhone Blend, Sequillo, Swartland

PREMIER PLAT PRINCIPAL

PÉTONCLES, CREVETTES, PALOURDES, MOULES, PAPPARDELLE, BISQUE

Scallop, Shrimp, Clam, Mussel, Lobster Bisque, Pappardelle

2015 Assyrtiko, Santo, Santorini

SECOND PLAT PRINCIPAL

SHORT RIB, PANURE KIEV, CURRY, DAUPHINE, PIPERADE

2012 Barolo, Alessandro Rivetto, Piedmonte

DESSERT

TARTELLETTE FRUIT DE LA PASSION

BEIGNE MAISON, PATISSIÈRE, CAMEL AU BEURRE

(Passion Fruit Tart. Old-fashioned Donut, Butterscotch Caramel



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