



**2014 Holiday Black Tie Dinner
Celebrating Burgundy and Truffles**

**Monday, December 8TH, 2014
Apero 7.00 pm - Dinner 7.30 pm**

Please join us for our **Annual Holiday Black Tie Dinner**, celebrating the **51st** Anniversary of the Wine and Food Society of Montreal. This **Burgundy Wine and Truffle Evening** will feature Louis Bouillot Perle Rare 2009, Marnay-Sorelles Pouilly-Fuisse Les Souvelles 2012 and Aloxe-Corton 2011 paired with an exquisite five course dinner at the Award-Winning French Restaurant **RENOIR** located in the prestigious Sofitel Hotel.

Renoir

Executive Chef Olivier Perret creates colorful and delicious meals. Chef Perret's creativity brings his guests travel around the world to enjoy each magnificently presented creation. He highlights the best traditional Quebec products with his fram to table Burgundy Cuisine touch.

Pastry Chef, Ronald Del Monte, a Chevalier De L'Ordre, is an epicurean amongst the greatest pastry artists of the world. His unconditional love for the freshest, best quality local products and his constantly renewed talent makes him a pastry chef extraordinaire.



Organized by Joel and Rhoda Pinsky & George Remus -50 people MAX-

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

Members' name: _____ @ \$195 each: _____
Guests' name: _____ @ \$225 each: _____

(Separate Cheque for guests) Please return byo December 1st, 2014.
Guests will be accepted after this date

The Chefs

Olivier Perret - Executive Chef

Born in Burgundy, France, Olivier worked at his family's produce stand in various farmers' markets before beginning his culinary studies, forging his interest in "farm to table" culinary specialties. He attended the Ecole Hoteliere Isle d'Abeau in Isere, France, before moving on to apprentice at the renowned Restaurant La Tasse and at Le Bouchon, in Lyon, France. Shortly after, he moved to Montreal, working at several French restaurants, including Le Bernardin in Outremont.

In 2008, he joined the team of the Sofitel Washington Lafayette Square as Executive Chef of iCi Urban Bistro, selected for the 2011 Best Washington Award in the French Restaurants category by the U.S. Commerce Association, for the second consecutive year.



Roland Del Monte - Pastry Chef

Born in the South of France, Roland received his training on the art of pastry in Savoie. His efforts were rewarded, in 1994 by the Ministry of National Education, which awarded him the title of Meilleur Ouvrier de France.

He became pastry chef for several presidents of the French Republic. In 2007, he was awarded the Medaille de l'Ordre de l'Artisanat and was appointed Chevalier de l'Ordre du Merite agricole.



Renoir

Cocktail

Huitres des îles, Perles d'érable et soja vieillit
Carpaccio de Saint Jacques, citron vert, truffe noire et eau d'érable
Foie gras et sel fumé au pin blanc. Pain perdu au sucre d'érable
Flanc de porclet croustillant à l'érable

Louis Bouillot Perle Rare 2009

1^{ere} service

Soupe d'oursins de Gaspésie
Œuf parfait, caviar d'esturgeon du lac St-Pierre et blinis maison
Gaspésie urchin soup
Perfect egg, St- Pierre lak sturgeon caviar and homemade blinis

Domaine Faiveley Montagny 2011

2^{ieme} service

Risotto à la truffe d'hiver
Artichaut du Québec et fromage Burrata
Risotto and winter truffle
Québec artichoke and Burrata cheese

Marnay-Sorelles Pouilly-Fuisse Les Souvelles 2012

3^{ieme} service

Filet de cerf de Boileau et Betteraves crues de M. Remillard
Wellington d'épaule, foie gras de canard et choux de Bruxelles
Potimarron et jus au poivre Indonésien
Boileau deer and Mr. Remillard's raw beets
Shoulder in Wellington, duck liver and Brussels sprouts
Pumpkin juice and Indonesian Pepper

Domaine P. Dubreuil-Fontaine Aloxe-Corton 2011

Dessert

Louna

Suprême Vanille, saveur argousier aux perles de noisette
Supreme of Vanilla, sea buckthorn and, hazelnut pearls

La Face Cachée de la Pomme Neige 2006



Renoir

AN EVENING OF BURGUNDY WINES

Louis Bouillot Perle Rare 2009

This dry golden yellow sparkling wine features intense empyreumatic and fruity scents and offers fine and persistent bubbles. Discover this medium-bodied sparkling wine expressing refreshing acidity and offering a broad texture.

Domaine Faiveley Montagny 2011

A brilliant pale yellow colour. The nose expresses fresh, floral and mineral scents. This wine is rather frisky on the palate giving a nice sensation of freshness. Its acidity and concentration come together well, to give this wine good balance and pleasant long-lasting aromas and flavours.

Marnay-Sorelles Pouilly-Fuisse Les Souvelles 2012

This dry, medium-bodied and fruity white displays a complex and medium nose. On the palate, its refreshing acidity and broad texture precede a medium finish.

Domaine P. Dubreuil-Fontaine Aloxe-Corton 2011

Sustained ruby colour and silky. Shows prominent aromatics of red and black fruits, morello cherries and spices in its youth; developing floral and jammy notes with age. Robust and elegant, racy and fruity with a solid and structured body.

La Face Cachée de la Pomme Neige 2006

Amber-yellow in color and sweet, this product boasts a medium nose exuding spicy, floral and fruity aromas. On the palate, its lively acidity and unctuous texture precede a long finish.

