



# Magnum

Spring 2016

The Newsletter of the Montreal Branch of the International Wine & Food Society

**“More important than the food pairing, is the person with whom you drink the wine” - Christian Moueix**



## A Message from our President

Dear Members of Montreal Chapter,

We closed our 2015-2016 Season with a great Event in Lachute. The Wine Auction held was a great success – all lots were sold and it was lots of fun. The Bordeaux Tasting, also organized by our Cellar Master Carola, was a superb activity. The chef-owner at Vertige provided us with an incredible meal.

The other activities – MKT – organized by George Remus and Leslie Breitner, Le Filet by the team Mark Lazar, Vania De Gregorio, Marty Peletz And Suzan Pridham Peletz. Doca and the Black Tie Dinner at ITHQ organized by Past Presidents Louis and Sylvia Vogel, were top quality.

I find it so satisfying to work with all of our Members – all so professional and dedicated to crafting perfect events for us. I also find that the restaurant owners are providing us with great value at a cost we can not get when we go dining out by ourselves. Attendance to our evenings continue to be strong and membership is increasing.

Read Our Cellar Master Column and note that we have centralized our Cellar in one location.

As you might know, Mark Lazar is a Governor on the IWFS of America’s Board. His presence ensures that our Branch continues to be recognized as the BEST IWFS Chapter in America. I encourage you to take advantage of the benefits of the participation to this great International Organization: Publications, Information received by email, trips, cruises etc.

The Board with the help of many members have worked hard to plan a great 2016-2017 Season of Events for us. Please consult the back page.

This will be my last year as President – my sixth. This has been and is still lots of fun. It is anticipated that our Vice-President, Mark Lazar, will follow in my footsteps. I look forward to handing over the baton. Our Club is vibrant and dynamic, we make many new friends, discover new restaurants, rediscover restaurants and learn about Food and Wine.

It seems to me that I joined the Board only yesterday when asked by Barry Shiller; and thank you to Louis Vogel for asking me to act as President. But enough with the nostalgia...I am going back to work to ensure that this last Season will be in line with the tradition of our Chapter – Great Energy and Success!

## Editor’s note

### **Do you know someone who may be interested in joining IWFS Montreal?**

Non-members are allowed to join dinners, too! Please contact the president at  
**[l.villeneuve@iwfsmontreal.com](mailto:l.villeneuve@iwfsmontreal.com)**

Extra copies of the Magnum are available to send by Internet or hard copy to your friends!

Please contact the Editor at  
**[m.lazar@iwfsmontreal.com](mailto:m.lazar@iwfsmontreal.com)**



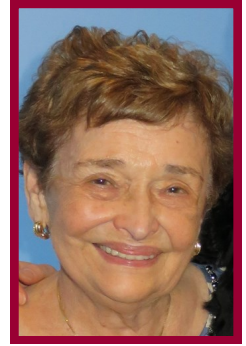
Another exciting and memorable season has passed. It is always a pleasure to publish this magazine and look back on what we have accomplished. An exciting addition; we hosted our very 1st “Pop Up” IWFS event and what a great success! Please note our new feature on page 15, “Member recipe and paired wines”. Thank you Carola for leading the way. Carola has also added a list of Canadian Food and Wine events for your perusal. Welcome back

Ilandra, who has assembled this issue. This is the first issue being sent by e-mail to everyone, followed by a print copy. A special thank you to our President, Louis, who has played a huge role in the growth and success of this organization, and has become a good friend in the process. We are sure your final year as President will be your best yet!

Mark Lazar



**RESTAURANT MKT**  
**January 25th, 2016**  
**Organized by Leslie Breitner & George Remus**



**- Review by Doris Manzo -**

A welcome respite from the January “blahs” was our evening at MKT with its cool sleek lines highlighted by a fresh produce stall at the far end.

We were greeted with a flute of Moingeon Prestige Brut 1995, a sparkling wine from Burgundy. Light and fresh with a chardonnay feel, it was a perfect partner for the excellent canapés which followed: Tartare di Salmone, Carpaccio di Manzo and the crispy flavourful Torta di Granchio. Upon being seated we were ready to sample the delights of the chef, Mario Tavares. He was voted chef of the year 2001 by the Société des Chefs.

Our tasting journey began with Insalata di Polpo which was tender, sweet and smokey, served with a simple purée of haricots blancs. While the polpette were flavorful, they were a touch too salty. The accompanying wine originating from Swartland was Lamershoek – Roulette 2012, a combination chenin blanc and chardonnay. Its fruity, nutty notes balanced the smokiness of the Polpo.

With the insistence of the chef Polpette with Polenta, a classic pairing, followed. The polenta was silky and smooth, all flavoured with a tomato basil sauce. The wine paired with this dish was Château Carbonnieux 2012. It's citrus, apple notes provided a good balance for the polpette.



*Enjoying champagne!*



*Mark, Vania, Kyle, Celina & Barry*



*Judy, Joel, Irving & Freema*



*Earl, Rhoda & Ellen*



*In good company*



*Benton & Gilda*



*"If the wine is good, a bad match will not destroy dinner" - Harvey Steiman*

The Gnocchi con Funghi, on a personal note, was the highlight of the evening. Both the porcini and carpaccio de truffes were accompanied by their exquisite aroma, only to be outdone by the surprise nestled inside

The star of the evening was the Mediterraneo, Bouillabaisse, featuring an abundance of fish and seafood in an excellent tomato and wine broth. The much anticipated wine, Volnay 1er Cru Caillerettes 2004, accompanied the dish. Although it was quite enjoyable with its flavours of plum and chocolate and light tannins, some commented it didn't quite compliment the bouillabaisse.

The evening ended with a light refreshing dessert of Semifreddo con Gelato. It was silky, chewy, all the qualities of a great semifreddo. Our thanks to Leslie Breitner and George Remus for organizing a simply wonderful evening.



Louis, JP, Arthur, George & John



George, Leslie & staff of MKT - award presentation



Barry, Kyle, Raymond, Judy, Maria-Elena, Vania, Mark & Celina



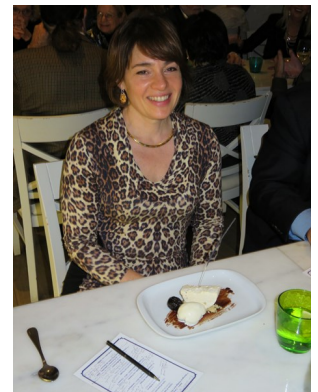
Valerie, John, Nicole, JP, Brenda, Doris, Pierre & Leslie



John Breitner



Joan, Judy, Barry, Lillian, Arthur, Howard, Michelle & Bryant



Valerie Manzo



Earl, Ellen, Irving, Christiane, George, Freema, Louis & Julie



Rhoda, Gilda, Pierre, Nicole, Ben, Joel, & Benton



Brenda, Leslie, Pierre & Nicole



For those who missed out!  
**RESTAURANT MKT**  
2044 METCALFE, MTL (QC), H3A 1X8  
TEL: (514) 849-2044 - WWW.RESTOMKT.CA



**LE FILET**  
**March 7th, 2016**  
**Organized by Vania De**  
**Gregorio, Mark Lazar,**  
**Suzan Pridham & Marty Peletz**

**- Review by Earl Eichenbaum  
 & Ellen Gross -**



After having heard so many good things about Le Filet prior to our March 7, 2016 evening there, our level of expectation had been set quite high. The venue, staff and meal (with the wine and spirit pairings) did not disappoint.

The cozy, yet spacious atmosphere contributed to a wonderful dinner of gastronomic delight. The catchy “tennis” themed menu was undeniably creative and designed to inspire. From the Apero to the Grand Slam Doubles dessert each course thoroughly impressed us. It was an interesting combination of two types of fish for the Apero (Tuna Tartare and Smoked Mackerel), complimented appropriately with the Domaine de Fourn Blanquette de Limoux 2012.

The Asian influenced “**Game**” component, Fluke Sashimi accompanied with Japanese Plum Vinaigrette, Cucumber and Wasabi along with the Miso Gratin Oysters were beautifully displayed, adorned with sweet potato chips. The flavors blended so smoothly, sweet but not salty and pleasantly creamy. Needless to say the perfect match for this type of dish would be Sake and though not big fans of cold Sake, the California made Gekkeikan Black & Gold proved to be quite an interesting pairing with its tropical nose expressive of ripe banana and tastes of banana bread. The “**Game**” element also included a Jerusalem Artichoke Soup with Smoked Oysters. This was art in a soup bowl with its subtle taste and a mound of cream floating on the surface reminiscent of a marshmallow.

The “**Set**” consisting of a generous portion of Scampi Risotto with Shiitaki, Shellfish Jus and Mascarpone was delicious. Though creamy it was not too heavy and overall, a melting pot of flavors. The Domaine Alain Geoffroy, Chablis 1re Cru Beauroy 2013 was the perfect pairing with its crisp taste and lemony citrus nuances.

The main course “**Match**” serving, the Tataki of Wagyu Beef, Eggplant, Miso Cavatelli, Veal Cheek & Fois Gras was incredibly tender and as good as it can get with a beef dish with its preparation, presentation and flavor. Cooked to perfection the beef sitting on a bed of eggplant and crisp chips paired fairly well with the 2009 Domaines Manoncourt, Chateau La Fleur Pourret Saint Emilion Grand Cru. However, this wine with suggestions of delicate spice did appear to be a bit thin with something missing in its middle lacking the big finish we would have ultimately liked.

One would only expect from such a great menu a fabulous ending and the “**Grand Slam Doubles**” in line with the tennis theme featured two selections, a Pistachio Biscuit with Yogurt Cream, Orange Marmalade and Blood Orange for the ladies, and a Maple Syrup Square with Whipped Cream and Pecans for the men. Both were delicious and esthetically pleasing. We sampled the two and agreed that the dessert was just as satisfying as the previous courses.



*“Food for the body is simply not enough... There must be food for the soul”*  
 - Dorothy Day

Like cold Sake, Ice Cider is something that we do not taste too often so the Premiere, Pomme Neige 2012 was an added treat that paired well with the two desserts. Its lively acidity and the fresh, sweet taste of apple was the perfect end to a perfect meal.

Le Filet was an exceptional venue with and extraordinary, creative menu. The combination of a warm inviting setting, a well thought out menu, careful preparation of each course, fine ingredients and well-paced service served by friendly well-trained staff makes for a delightful culinary experience. Our palettes were pleased and for us, the most memorable event of the 2016 calendar. Thank you to Vania, Mark, Suzan and Marty for organizing this great event!



John, Ted & Mark



Cavatelli



Maple syrup square



Scampi Risotto



Tataki of Wagyu Beef



Miso Oysters



Shashimi Fluke

**More photographers needed!**

*Need we say more, members?! We are in need of more photographers for our events. Unfortunately, for “Le Filet”, our photographs were lost and we have no further photographs on file. Please forward any pictures taken during an event to [m.lazar@iwfsmontreal.com](mailto:m.lazar@iwfsmontreal.com), the following day.*

*-Thank you*



For those who missed out!

LE FILET

219 AVE MONT-ROYAL OUEST, MTL (QC), H2T 2T2

TEL: (514)360-6060 - WWW.LEFILET.CA



**DOCA**  
**April 17th, 2016**  
**Organized by George Remus & Louis Villeneuve**

**- Review by Bobby Mayers -**



The Montreal Branch of IWFS held an event at Doca Restaurant on April 17<sup>th</sup>, 2016, uniquely a Sunday evening. Known mostly as a Mediterranean establishment the cuisine is primarily Portuguese.

Situated on Wellington Street in Griffintown near the docks, the restaurant is named Doca which is the Portuguese word for dock.

The entire menu from the Canapes to the desert was made up of Portuguese dishes which were paired with Portuguese wines (mostly private imports). The food was tasty, well prepared, and well presented, and although the reaction to the wines were mixed, the pairing was appropriate. If there was one criticism, (this is like criticising a wedding because the Bride was too beautiful)...there was too much food.



Bryant & Barry



George & Louis presenting the award



Catherine, Pierre, Jean-Louis & Pierre



Raymod, Anne-Claire & Nicole



John, Joel & Louis



Rhoda & George



*"Wine is a highly personal experience. You may like something your neighbor hates, just as with food. Your bitter is the next person's sweet." - Catherine Fallis*

The ambience of the restaurant is pleasant and calm, and the noise level not overwhelmingly high. The service was excellent, quick, professional and friendly. The wines were described at each table in an interesting and informative way. All-in-all, the consensus was that the evening was a success. Thank you George and Louis!



Linda, Lou, Eunice, Sylvia, Judy & Bobby



Laurel, Arthur, Lilian, Judy, Norman & Bryant



Michelle, Barry, JP, Candi, Barry & Brenda



Raymond, Anne-Claire, Pierre, Jean-Louis, Catherine & Pierre



Fernando, Louis, Rhoda, George, Kevin, Freema, Joel & Irving



John, Joan, Leslie, Howard & Nicole



Grilled octopus



Chitarra with lobster



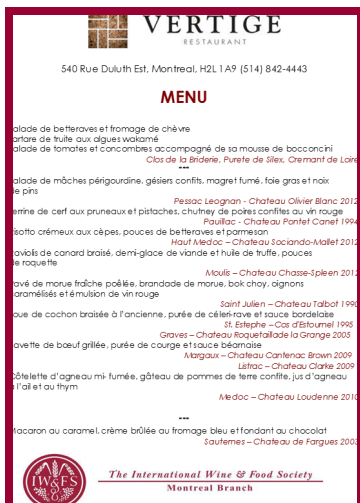
Grilled beef bavette 1855



For those who missed out!

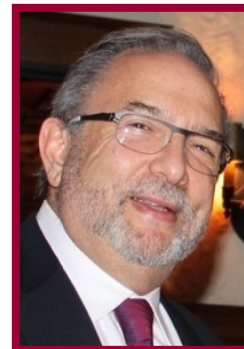
**DOCA RESTAURANT**

**1059 RUE WELLINGTON, MONTREAL (QC), H3C 2G6  
TEL: (514)866-3622 - WWW.RESTAURANTDOCA.COM**



**VERTIGE**  
**May 16, 2016**  
**Organized by Carola Price**

**- Review by John Breitner -**



**A LUCULLAN FANTASY!**

*Tour de force...over the top...best in memory... labor of love ...These are just a few of the accolades overheard at the Bordeaux tasting and accompanying menu at Vertige.*

Starting with a very pleasant NV Clos de la Bridaye 'Perete de Silex' Cremant de la Loire for an apero, the wines were uniformly good and showed organizer Carola Price's remarkable sense of pairing wine with food. The apero accompanied several very tasty miniature dishes of mixed vegetable bits with cheeses (some foamed), for a most pleasant refreshing start to the evening. The effect was very fresh and summery (too bad the temperature outside was only in the single digits on this May evening!), but what followed was truly exceptional, in this writer's opinion and that of several table-mates and people nearby. What followed, indeed, was a succession of nine (count 'em, nine!) courses that were without exception marvelous. What made the experience so remarkable, though, was the variety of dishes and their pairing with the excellent – to – exceptional wines of the evening, all served in one ounce pours in order that we could taste twelve excellent – sometimes extravagant – offerings. There were separate wine pairings for each dish, no less, in a carefully crafted array of the varied produce of Bordeaux.

The opening savory *salade de mâche périgourdine, gâteaux confits, magret fume, foie gras et noix de pins* was matched to a last minute replacement for a white Chateau Olivier that was promised but not delivered in time for this event. The 2012 Chateau de Rouillac blanc was a relatively typical example of its type, although lacking some of the complexity one sometimes finds in white Graves. No one minded because the salad was exceptional. Next came the *terrine de cerf aux pruneau et pistaches, chutney de poires confits au vin* – every bit as delicious as it sounds and a perfect match for the 1994 Chateau Pontet Canet (Pauillac) which was deep and delicious and at an excellent moment of maturity (some thought it had even further to go, but I thought it was perfectly *à point*). By the time we got to the third dish, it dawned on some of us that we were in for something special. "Three for three" (and later, "four for four" and "five for five") reflected a growing sense that the succeeding servings were to be excellent, without exception. The rich *risotto crémeux aux cèpes, pouces de bettraves et parmesan* was a special treat. Its mate was a 2012 Chateau Sociando-Mallet, a property that regularly makes wines at cru classé level, and an insider's favorite therefore.



Fernando, Lynn & Joan



Ted, Annick & Pierre-Marc



Freema, Eunice & Candi



*"Age is just a number. It's totally irrelevant unless, of course, you happen to be a bottle of wine."*

*- Joan Collins*



Not to be outdone, however, was a remarkable “second” wine, the 2012 l’Oratoire de Chasse-Spleen (Moulis) matched to *raviolis de canard braise, demi-glace de viande et huile d truffe, pouces de roquette*. There was no mistaking the truffle scent here – so delicious!

And on it went without surcease! The *pave de morue fraiche poêlée, brandade de morue, bok choy, oignons caramélisés* was delicacy incarnate and was wonderful with the fully mature red (!) 1990 Chateau Talbot. Tasting is believing... the Talbot was fragrant with light-to-medium consistency and did not overwhelm the food offering in the slightest. How do you beat that? Just try the next *joue do cochon braisée à l’ancienne, purée de celeri-rave et sauce bordelaise*, accompanied by another star of the evening, the 1995 Chateau Cos d’Estournel tasted alongside a vigorous young red Graves, the 2005 Chateau Roquetaillade de la Grange which held its own very nicely, thank you, aside the *deuxième cru* St. Estephe. Not to be outdone by the pork, the next serving was a *bavette de boeuf grillée, purée de courge et sauce béarnaise*, again accompanied by two wines, the 2011 Chateau Cantenac-Brown and the 2010 Chateau Clarke. The weak reputation of the 2011 vintage and the unheralded *troisième cru* Margaux (now happily vastly improved!) were belied here by a much better-than-expected liquid, and the *cru bourgeois* Clarke from the outstanding vintage of a year earlier was not outdone (although quite different).

The main event was completed by a tasty *côtelette d’agneau mi – fumée, gâteau de pommes de terre confite, jus d’agneau a l’ail et au thym* accompanied by another excellent *cru bourgeois* from the 2010 vintage, the Chateau Loudenne (Medoc). I confess to a bit of palate fatigue by the time this was served, but – as I said before – there were no weaker brethren among any of these courses. And just when most people thought they were done in by an excess of super taste treats, along came the “*trio de saveurs*” *macaron au caramel, crème brûlée au fromage bleu et fondant de chocolat*. Protests were mostly in vain, as I saw mostly empty plates once more after this course. Perhaps the *fromage bleu* possessed a bit *trop de sel* (this was the only dish of the evening that your humble correspondent did not finish, mainly in deference to his cardiologist). The 2003 Sauternes Chateau de Fargues was a fine accompaniment, although there wasn’t much botrytis in this vintage (very warm summer notwithstanding).

Having seen the email train among the members at the end of this evening, I think it’s safe to say this was one of the most extraordinary events in many a year for our chapter. Expressions of admiration and thanks to Carola and the exceptional cuisine of Vertige were everywhere. I hope you were there, because otherwise you missed something really special. Over-the-top, indeed! It really doesn’t get any better.



Louis & Carola presenting the award



Louis & Sylvia



Leslie Breitner



For those who missed out!

RESTAURANT VERTIGE

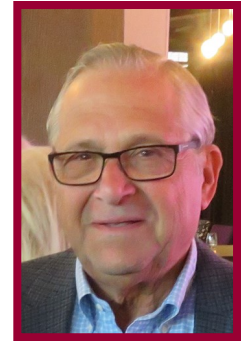
540 AVENUE DULUTH E. MONTREAL (QC), H2L 1B3

TEL: (514)842-4443 - WWW.RESTAURANTVERTIGE.COM



**ITHQ BLACK TIE DINNER**  
**June 6, 2016**  
**Organized by Louis & Sylvia Vogel**

**- Review by Joel Pinsky -**



On June 6, 2016, the semi-annual branch Black Tie Dinner was held at the INSTITUT DE TOURISME ET D'HÔTELLERIE DU QUÉBEC in Montreal.

The Institute has an internationally-recognized restaurant management program for qualified applicants and has, in no small measure, helped contribute to the reputation of Montreal as one of North America's finest cities for "foodies".

The dinner which was held at the Restaurant de l'Institut, was arranged by Lou and Sylvia Vogel with an impressive menu and extraordinary wine list.

**Canapés:**

*Beet Financier with herbed goat cheese and beet salt*  
*Beef Cheek Ravioli in red wine sauce and shallots and mushrooms*  
*Japanese-style Duck Tataki and hearts of palm puréewith vanilla* all of which was accompanied by a delicious **Argyle vintage sparkling wine (2007 Willamette brut)**

The canapés were quite good especially the Ravioli in red wine sauce which earned the praise of most of those present. The wine which comes from Oregon and consists of 60% Chardonnay and 40% Pinot Noir was delicious with excellent aromas. The palate itself was vibrant and, in all, the texture was enjoyable, providing amazing richness while remaining citrusy.

**First Appetizer:**

*Smoked salmon with garnish* which was exceptionally received by close to 90% of those present. The accompanying **Calliope Viognier, Burrowing Owl, 2013**, from BC went very well with the Smoked Salmon. The wine was floral and vibrant, almost full-bodied, yet not heavy, a perfect choice for this delicious first appetizer.



For those who missed out!  
**INSTITUT DE TOURISME ET D'HÔTELLERIE DU QUÉBEC**  
**3535 RUE SAINT DENIS, MONTREAL(QC), H2X 3P1**  
**TEL: (514) 282-5111 - WWW.ITHQ.QC.CA**

**Second Appetizer:**

*Green Cabbage Roll with pulled Beef Cheek, foie gras and ginger broth*

Again, the overwhelming opinion was extremely positive with most of those present giving the Green Cabbage Roll high marks.

Accompanying the second appetizer was a *2013 Gamay* from Stratus Vineyards in Niagara. While opinions were mixed, in the writer's opinion, this wine had the distinct characteristic of a Beaujolais with concentration of flavors such as blueberry, raspberry and black cherry. The positive attributes were shared by well over 75% of the participants.

**Entrée:**

*Smoked Veal Tenderloin, cep mushroom ravioli, soy beans and teriyaki sauce with butter* was the highlight of the evening and while there were few negative comments, the general consensus was that the veal was like butter with a beautifully-presented plate. It was also felt that the portion size was very good and that overall the veal was perfectly cooked. The accompanying soy beans were less desirable.

However, the highlight from an oenophile's point of view was the *2005 Château Lafon-Rochet, Saint-Estephe*. This highly-rated wine was simply delicious. The more one tasted, the better it was even though the tannin suggested that it would even be better in a few more years. It is interesting to note that a Bordeaux of this quality definitely requires aging and from a Bordeaux point of view, this still could be considered a young wine even with such a good showing. It had excellent length with a garnet color. Overall, the wine was dry, full-bodied medium but with some acidity.

**Trio de Fromages fins du Québec:**

*The Château Lafon-Rochet* went well not only with the veal but also especially with the cheeses.

**Dessert:**

As a final treat to top off a memorable gourmet meal, we were served:

*Breton Shortbread with apples, maple and salted butter*

A very deserving companion to the dessert was the *First Frost, Huff Estates, Prince Edward County, 2014*. This Vidal coming from this Ontario wine region was very well received by almost 90% of the members. As we know, Vidal is a hearty highbrid grape and is probably the best known of the ice wine grapes especially of Ontario. Widely known is that Vidal is a crossing of two grapes, has a thick skin and its strong resistance to cold make it the perfect candidate within the ice wine industry.

In all, a perfect way to end a delightful evening. Thank you Louis and Sylvia Vogel for organizing this lovely event for us!



**George received the IWFS of Americas Certificate of Appreciation for his 10 years on the Board of Director's, and continuous support of the IWFS.**

**Congratulations George!**

**Menu**

- 1) 3 Canadian oysters, Nova Scotia, with house mignonette
- 2) 3 grilled shrimp with La Louisiane Cajun spice o coconut beer batter, with creole Mayo
- 3) House baby greens salad with Lalouisiane vinaigrette
- 4) Choice of
  - Braised Lamb Shank with red wine demi-glaz
  - Grilled Salmon Filet
 served with grilled vegetables and a balsami reduction.
- 5) La Louisiane famous Bread Pudding with a jact Daniels Whisky sauce
- 6) Coffee or tea.

**LA LOUISIANE - POP UP**

**July 11th, 2016**

**Organized by Mark Lazar**

**- Review by Mark Lazar -**



The summer months, and the mid winter months, tend to be slower and fewer members around to support a formal evening. Some of us get lonely for each other's company but don't want the formality, planning and cost of a normal up-scale IWFS Montreal event. I had been to La Louisiane often, and one evening I enjoyed their Lamb Shank with a Bourbon Sauce. This was fantastic. Delicately cooked and I knew I wanted to share this with my friends at the IWFS. Why could we not have an event here? The restaurant is too small for sure, but could we create an evening with a fixed menu of 4 courses for whomever wanted to share??

The "Pop-up" event was created. A last minute 2-3 week announcement, organized quickly to schmooze with the off-season company of our members. There is no Apero stand up, no formality and it is really just a group of friends enjoying a large dinner together.

The idea is simple enough. We select a restaurant that has good food, a great ambience but may not have the level or varied menu or accommodation and size we seek for a larger formal IWFS evening. The menu is fixed and the wine and drinks are extra. And for sure, at a lesser price.

I chose the La Louisiane restaurant as our first experiment in low key friendly private dining. 21 members joined in at 2 long tables on a sunny Monday evening in July. The restaurant specializes in Louisiana New Orleans style cooking. Not every dish is spicy, but you can augment with additional "heat" if you choose. I always ask for the sauces on the side.



Arriving at La Louisiane



Waiting in anticipation...



Enjoying good conversation



*"Whether you see your glass half-empty or half-full, it doesn't mater... You did NOT pour enough wine into your glass. Start over." - Unknown*

Louis Villeneuve and I developed the menu with the owner Kyle Kerr. We started with fresh Lucky Lime oysters and a choice of grilled or coconut battered deep fried shrimp. We then enjoyed a wonderful balsamic house Salad and the main course was the Lamb Shank with Bourbon reduction and grilled vegetables, or grilled salmon for those who chose. We were then treated to their "famous" (really) Bread Pudding. I have had bread puddings in New Orleans and elsewhere, but Kyle really makes THE best.

We finished with a coffee and some shared after dinner drinks. I enjoyed a Jameson on the rocks with my Cigar (ok no Cigar... that would have been my finish to this perfect evening but I just had the Jameson).

This Pop-Up was a different approach and I have heard from everyone what a fun evening, even from those that did not attend. So in the off season we ask members to suggest some smaller venues to enjoy another Pop-Up "Wine Food and Friends" evening.



Mark & the Staff of La Louisiane



Food prep in the kitchen



Enjoying the appetizers



Rhoda, Mona & Joel



The start to a lovely evening!



Grilled shrimp with Cajun spice



Braized lamb shank



Grilled salmon filet



La Louisiane famous bread pudding



For those who missed out!

LA LOUISIANE

5850 SHERBROOKE STR OUEST, MONTREAL (QC), H4A 1X5

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## CELLAR REPORT - BY CAROLA PRICE -

What a great Spring and Summer we have had! The warmer weather certainly brought challenges to gardens and lawns everywhere but for the wine grape growers it presented super concentration and flavour in the coming wines. When there is little water the roots must go deep which is stressful for the vines. All this leads to a good vintage for us looking to buy futures.

We had a successful auction surrounded by the sounds of gurgling water at Au Pied de la Chute the last Sunday in August. A total of 75 bottles were distributed in curated lots as well as some pairs of the same wine.

Weeks ago I began thinking about how the auction could run and came up with a system of offering it on-line as well as live. Those who participated were able to leave the prep to me of raising bids automatically while the auction was in full swing. Almost all of the max bids given to me were able to win the lot.

This type of auction and the selling of bottles after events gave me an idea that I am thinking of trying out for this season. I will put some of the bottles up for auction after an event and would love you to email me with your maximum bid, in a silent auction format. Whomever has the highest bid will win those wines. Discreet yet fun. Just like our club...

As we gear up for some particularly interesting food and wine events this season I ask again that if there are wines in your cellar that you think may be of use for our events please reach out to me and let's get a transfer and purchase completed.

We have almost finished consolidating the wines into the IW&FS Cellar into a perfectly cooled room at Mountain Sights and Jean Talon. I have catalogued and evaluated all the wine and am in the process of creating the requisition sheet each event host will use for the event.

We stand at 522 bottles with a total inventory cost of \$21,675.69, the market value being much higher. Our cellar committee will continue to look out for interesting buys to round out a very red heavy collection.

Until next time I raise a glass of Rosé to you and the last dregs of summer to be enjoyed on *terrasses near and far. Cheers!*

### **UPCOMING NATIONAL FOOD & WINE EVENTS**

**Moncton Wine Expo: Oct 29 - Nov 5, 2016**

**Une dégustation de vins d'Italie (Montreal) | [www.italtrade.com](http://www.italtrade.com): Nov 2, 2016**

**La Grande Dégustation de Montréal | [www.lagrandedegustation.com](http://www.lagrandedegustation.com): Nov 3-5, 2016**

**Montréal Passion Vin | [www.montrealpassionvin.ca](http://www.montrealpassionvin.ca): Nov 3-5, 2016**

**Ottawa Wine and Food Festival: Nov 4-6, 2016**

**Cornocopia Whistler: Nov 10-20, 2016**

**Toronto Gourmet Food & Wine Expo: Nov 17-20, 2016**

**South Wine and Food Festival: Feb 22-26, 2017**



*"Wine adds a smile to friendship and a spark to love" - Edmondo de Amicis*



# NEW TO THE MAGNUM

## SHARE YOUR RECIPES!

Send to Editor: [m.lazar@iwfsmontreal.com](mailto:m.lazar@iwfsmontreal.com)

### “Oven-Baked Whitefish Cakes” Perfectly paired with an INOX Chardonnay of your choice

- by Carola Price



**Recipe serves:** 4 people as appetizer OR serve as tiny bites with aperitif (90 pieces, 1 inch in diameter).

**Serving suggestion:** Serve with avocado aioli (Recipe included below)



**Tantalus Riesling 2015**  
Medium-dry and fruity  
Sold at SAQ for \$31.50



**Bodegas Morgadio Albarino 2014**  
Dry, medium-bodied and fruity  
Sold at SAQ for \$22.55

#### INGREDIENTS

500 g white fish fillets (salmon, basa, trout, cod haddock, hake)  
2 tbs dijon  
1 tsp creamed horseradish  
2 tsp mayonnaise  
1 egg  
3 tbs bread crumb/ corn flake crumb  
1 tsp ketchup  
1 tsp capers, finely chopped  
3 stalk spring onion, finely sliced  
1 tbs parsley or leek flakes  
Pepper, to taste

#### PREPARATION

Steam fish fillets for 4 minutes  
Make the sauce and add egg. Beat well and add crumb and green onions and capers.  
Flake fish and mix well.  
Form into cakes and bake for 15 minutes at 370 Fahrenheit.  
  
Serve with avocado aioli  
3 Hass avocados  
2 egg yolks  
3 tablespoons chopped basil  
¼ tsp minced garlic  
2 tablespoons fresh lime juice  
1 tsp white wine vinegar  
1 seeded serrano chile or unseeded jalapeño, minced  
Salt and freshly ground pepper  
  
Put ingredients in a blender and mix until a mayonnaise consistency forms

**IWFS Board of Directors 2016 - 2017**

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**NOTE: To contact any member through IWFS e-mail:**

First Letter of First Name "dot" Last Name @iwfsmontreal.com - Easy to remember...Mark Lazar = m.lazar@iwfsmontreal.com

**\*\*\*SAVE THE DATE FUTURE EVENTS\*\*\***

MONDAY  
**SEPTEMBER 26, 2016**  
**CHEZ SOPHIE**  
 Host: Mark Lazar &  
 Louis Villeneuve

MONDAY  
**OCTOBER 31, 2016**  
**L'ATELIER D'ARGENTINE**  
 Host: Maria-Elena  
 Nochera Ouimette &  
 Leslie Breitner

MONDAY  
**DECEMBER 5, 2016**  
**BLACK TIE DINNER**  
**VENUE TBA**  
 Host: George Remus

MONDAY  
**JANUARY 30, 2017**  
**M. MME**  
 Host: Rhoda & Joel  
 Pinsky & Mark Lazar

MONDAY  
**MARCH 6, 2017**  
**HOOGAN ET**  
**BEAUFORT**  
 Host: TBA

MONDAY  
**APRIL 3, 2017**  
**FANTOME**  
 Host: John & Leslie  
 Breitner

MONDAY  
**MAY 8, 2017**  
**VERTIGE**  
 Host: Carolina Price

MONDAY  
**JUNE 5, 2017**  
**BLACK TIE DINNER**  
**VENUE TBA**  
 Host: Lou & Sylvia  
 Vogel

SUNDAY  
**AUGUST 20, 2017**  
**SUMMER OUTING - VENUE & HOST TBA**

**\*\*\*INTERNATIONAL FESTIVALS AND ADVENTURES\*\*\***

**NIAGARA GREAT WEEKEND - OCTOBER 13 - 16, 2016**  
**AGM WEEKEND IN MUMBAI, INDIA - FEBRUARY 24 - 26, 2017**  
**SONOMA VALLEY, CALIFORNIA REGIONAL FESTIVAL - MAY 2- 6, 2017**  
**PHILADELPHIA GREAT WEEKEND - 2017**  
**IWFS AMERICAS INC. GRAND WINE TASTING WEEKEND IN BALTIMORE - TBA**

For more information go to [www.iwfs.org/americas/festival-1](http://www.iwfs.org/americas/festival-1) or contact Mark Lazar at [m.lazar@iwfsmontreal.com](mailto:m.lazar@iwfsmontreal.com)

GREAT WINE AND FOOD COMMENTARY

**VISIT THE IWFS INTERNATIONAL BLOG - [blog.iwfs.org](http://blog.iwfs.org)**

A weekly addition is "blogged" by our Honorary President Sid Cross.  
 Have a look, we think you will find them interesting, informative, and will stimulate discussion.  
 Problems? Please contact Joe Temple, International webmaster at [iwfshep@gmail.com](mailto:iwfshep@gmail.com)