



# Magnum

SPRING 2017

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

## A Message from Mark Lazar, our President

### PASSING OF THE GAVEL

I wish to thank all those Presidents who came before me and have provided me with friendship, insight and advice over the years. To Louis, you have become a good friend and mentor...not a tormentor. I keep learning from you and expect to have you near at hand as I do my best to follow in your footsteps.

We have a great year ahead. IWFS Montreal has in excess of 100 members. More members are participating in organizing evenings and finding new fun places for us all to experience. Don't hesitate to suggest a restaurant to us. Together, Let's keep on enjoying our wine, our food and especially our friends.



Past Presidents IWFS Montreal



Passing of the gavel

### Editor's note

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

Non-members are allowed to join dinners, too! Please connect with the Branch Contact at [I.villeneuve@iwfsmontreal.com](mailto:I.villeneuve@iwfsmontreal.com)

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

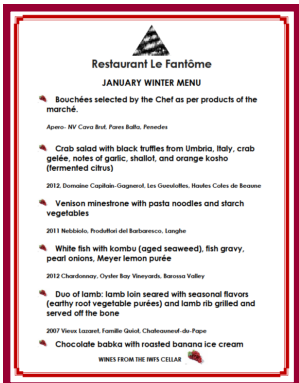
Please contact the Editor at [m.lazar@iwfsmontreal.com](mailto:m.lazar@iwfsmontreal.com)



What a memorable Spring season! Five fantastic events, including the International Sonoma Festival which a few Montreal members, including myself, had the pleasure of attending.

Thank you to all the Organizers for your hard work in presenting us with outstanding events which continue to improve with each season. To all the contributors of the Magnum, thank you for your detailed and honest reviews and of course to Judy Yelon, our Magnum photographer. You all make it a pleasure to edit this magazine.

A special thank you to Louis Villeneuve, for your excellent leadership as our President. I look forward to what lies ahead, as we continue to grow as an organization, not only in size, but in experience, knowledge and friendship.



## LE FANTÔME January 30th, 2017



### - Review by María Elena Nochera Ouimette -

On a cold evening 30 IWFS members met to discover the well-reviewed Le Fantôme (cuisine du marché) in Griffintown.

The restaurant is set in a long, narrow space with white walls and brown tables, a bar area and at the very end, the open kitchen-well-lit and organized in only 200 sq.ft. unadorned except for several brightly-colored collages hanging on both sides of the wall, and created by the great-grandfather of the chef.

Crowded together we enjoyed the delicious Bouchées selected by the chef:

1. A small tasty quiche made with beef displayed on a platter of roasted wheat
2. Tiny, round, hot mushroom croquettes with a dab of bitter orange emulsion and served over sour dough "sand"
3. Small rounds of duck prosciutto and kohlrabi between crispy disks of rye, barley and beer, served on a bed of the Japanese spice mix, togarashi

With little space to move, the friendly waiters managed to serve the flutes of the crisp NV Cava Brut, Pares Baltà from the Penedés region.

The noise level was still quite high as we sat down to continue tasting the "January Winter Menu" created by the chef Jason Morris and Kabir Kapoor with wines from the IWFS cellar.

#### *Crab salad gelée with black truffles and orange kosho*

Colorful presentation of a flat, small round of crab gelée sprinkled with the orange fermented citrus and the black Umbria truffles. A beautiful dish but lacking in flavour as the black truffles had no discernible taste. Joel Pinsky commented that the Côte de Beaune (2012, Domaine Capitain-Gagnerot, Les Gueulottes, Hautes Côtes de Beaune) was a good match.

#### *Ground Venison Minestrone with Cavatelli and a Mirepoix of Potato, Onion and Tomato*

Unfortunately too small a serving of the minestrone to really taste the venison (from the biggest Quebec supplier, Denis Ferrer). Some thought the dish salty and the cavatelli overcooked. John Breitner remarked that the tannins of the Nebbiolo (2011 Nebbiolo, Produttori del Barbaresco, Langhe) were softened by the venison flavour.



Organized by  
JOHN & LESLIE BREITNER  
AND  
LOUIS VILLENEUVE





*Haddock with Kombu (seaweed aged 6 months by Le Fantôme), Pearl Onions, Meyer Lemon Purée*

One of the favourite dishes of the evening as the fish was so beautifully poached that many people were left wanting more. Arthur Yelon stated that the Chardonnay had personality and went very well with the fish (2011 Chardonnay, Oyster Bay Vineyards, Marlborough, New Zealand).

*Duo of Lamb: Loin seared with seasonal flavors (apricot, chickpea, celery root and red cabbage) and Lamb Rib grilled and served off the bone*

This was the favourite dish of the dinner as the lamb loin was perfectly tender and tasty. Again the portion was found to be minuscule by some who still felt hungry even after the number of dishes already served. Others found that the serving was the right amount (Bread and butter appeared before the lamb was served. Had people commented they were still hungry?).

The Châteauneuf-du-Pape was the most-liked wine, perhaps influenced by Mark Lazar's funny commentary associating his name to that of the vineyard. (2007 Domaine Vieux Lazaret, Famille Quiot, Châteauneuf-du-Pape)

*Volcanic Roc (chocolat aéré with clusters of roasted pecans and tamarind caramel toffee, served with mastic ice cream)*

A dry finish (some said disappointing) to what had been savoury dishes. The one point of contention was the size of the portions, tiny for some but for others, just right: "better quality than quantity" as some wrote in the survey.

Indeed an interesting and delicious evening for which we thank the organizers, Leslie and John Breitner and Louis Villeneuve.



For those who missed out!

**RESTAURANT LE FANTOME**

**1832 WILLIAM ST, MONTREAL(QC), H3J 1R5**

**TEL: (514)846-1832- WWW.RESTOFANTOME.COM**







## HOOGAN ET BEAUFORT

**APRIL 3rd, 2017**

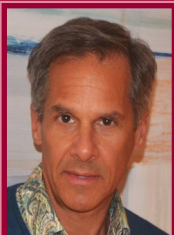
**- Review by Judy & Arthur Yelon -**



Opened at the end of 2016 in the reborn Angus yards, Hoogan and Beaufort offers an ambience of industrial modern true to the area's past: a roomy and informal space of brick walls, hanging lamps, and exposed beams. These elements plus an exceptionally high ceiling translate into good acoustics, which pleased most of the forty attendees.

Co-owners, chef Marc-André Jetté and sommelier William Saulnier, come with impressive CVs, suggesting that we were in professional hands. The evening, organized by Jean-Michel Laberge and Louis Villeneuve, opened with two delicious canapés, one mousse and one seafood; a gourmet experience was underway and we were along for the ride. The best laid plans, however, oft go astray. The canapés disappeared so rapidly that members and guests who weren't strategically positioned missed one or the other. The wines provided by the restaurant are organic and biodynamic, and like most of those that followed, the Penedes Brut Nature, Loxarel 2015 was pleasant but not exciting.

The amuse bouche differed not only from the one announced in the invitation, but also from the one printed on the menu. Consisting of seriously overcooked scallops with lemon zest, piment d'espelette, and fennel, it was one of two house creations introduced at our dinner...to mixed reviews. This was followed by the entrée thon albacore confit, thin slices of chewy raw salsifis, agousier (blood sorrel), and bottarga, whose taste no one seemed able to identify. Despite the puzzling elements, it was generally well received. Its escort was an Anjou white, Attention Chenin Méchant (pun intended) 2015 from Nicolas Reau, with a fruity nose and Granny Smith apple on the tongue.



Organized by  
**JEAN-MICHEL LABERGE AND LOUIS VILLENEUVE**



The deuxième entrée, again different from that announced in the invitation, consisted of local pleurotus, ravioli de cèpes, with parmesan, capers, fennel, and pain fumé. It too was very well received. The accompanying wine, Sancerre les Quarterons 2013, Domaine Riffault, came across as candy-sweet when imbibed alone but was quite acceptable with solid food.

The plat principal, apparently invented for us, was the highlight of the evening. Imagine the most tender magret de canard you've ever tasted, graced with betterave, trompette de mort, and chou de Savoie. Ah, the memory lingers on and sets a standard for magrets to come. The Alsace Pinot Noir, Geschickt 2014, which accompanied it, was good but young, with perhaps a trace of barnyard.

At this point in the meal, five courses had been consumed and Judy was surprised that she wasn't starting to feel like a Thanksgiving turkey. We were reaching the finish line...Dessert-with an appetite! But first, the Moscato d'Asti from Canelli Bera was welcomed as the one wine of the evening which virtually everyone agreed was what it should be. The dessert, Crème fruit de la passion, meringue combava (kaffir lime) gel a la cardamom, gingembre, was also applauded.

While the evening had its ups and downs, the comments sent to the website were almost all favorable. This still new restaurant warrants watching. Some of the attendees will surely return to try the tempting regular menu, and perhaps, the tasting menu, which, at \$70, will not break the bank.

And of course, a well-deserved thanks to the organizers, Jean-Michel Laberge and Louis Villeneuve.



Valerie, Doris, Helen & Lynne



Arthur, Alexander & Jacques



Mark & Mona



Mona, Paul, Janice & Joel



Anne & Jean-Philippe



Jean-Michel presenting the award



Champignons Hochelag



Magret de Canard



Crème fruit de la passion



For those who missed out!

**HOOGAN ET BEAUFORT**

**4095 RUE MOLSON, MTL (QC), H1Y 3L1**

**TEL: (514) 903-1233 - WWW.HOOGANBEAUFORT.COM**



**PRINCE RESTAURANT**

**MAY 8th, 2017**

**- Review by John Breitner -**



**Someday my Prince will come . . .**

Are you old enough to remember that classic jazz ballad?

Well, guess what! No more frogs. Our IWFS Chapter members who attended the dinner on Monday 8 May (all 51 of 'em) kissed the real thing. Or so concluded the large majority of survey respondents (& moi aussi).

In case you didn't get the memo, Prince (corner Rachel and St. Hubert) is one of the most exciting BYOB eateries to arrive on the Montreal scene in several years. After recently experiencing their fare, several among us thought we really should give this place a try for an event, with wines from our own cellar no less! The Pinskys and the Lewises did the rest, with help in the background (as always) from President Louis Villeneuve. (President-Elect Mark Lazar was unavailable, as he told us he was with a crabby dinner companion in San Francisco).

The apero was tough sledding at times. The canapés were delicious, but hard to get to as the restaurant is tiny. A few complained, but what can you expect? We had promised our hosts to bring no more than 40 guests! No one complained about the bubbly though, an unusually refined Rose Spumante from Iris Vignetti (or was it from Raboso Piave?). A few of us were lucky enough to have a small second pour. The canapés were very original, by the way: a *mole poblano* and crispy rice, snow crab with orange, mirin, and *edamame*, and caviar northern divine blinis with *crème fraiche*.

Sitting, we received another original, *pieuvre grillée* with endive, *beurre noisette* and Xeres (Sherry, not the Persian scion). This was accompanied by my nomination for surprise wine of the evening, a 2010 blend of Rhone varietals from Sequillo, Swartland in the USA (that's the Union of South Africa, by the way). This had an unusual floral bouquet followed by a round, full mouthfeel and a surprising (but elegant) astringency on the finish.

Certainly unusual, but it got top marks from half of those who completed the survey, and few if any were disappointed to see it carry over to accompany the second entrée, a stunning ravioli of beef and foie gras



Laurrel, Norman, Nicole & George



Eunice, Carol & Neil



Jacqueline, Leslie & Joel



**Organized by  
BENTON & GILDA LEWIS  
AND  
JOEL & RHODA PINSKY**





served with pearl onions, shimeji (were the shimeji the tiny cep mushrooms or was it the delicious sauce that begged for a crust of bread at the end?) This last dish got favorable ratings that exceeded those of M. Macron in the French election.

And now for something completely different...the first *plat principal*, a big dish of mussels, with a bit of scallop and a few shrimps with a bit of lobster bisque served family style. This was a tough gig for poor Eunice Mayers at our table, who ended up serving all eight of us. It was well received, as was the accompanying 2015 Assyrtiko Santo from Santorini (the latter accompanied also by an informative commentary from Joel Pinsky). For your (not very) humble scribe, however, it did not change my opinion that I really don't care much for Greek whites, even when they're well made, as this was (editorial license!). The second *plat principal* again received a supra-Macronesque response on the survey. This was a bit of short rib with *panure* Kiev, curry, a nice little square of dauphine potato and piperade (yep!, a real piperade. I'd never had one before. You?) Whatever it was, most people loved it. It was accompanied by the other star wine of the evening, a very well made (in the modern style) Barolo from Alessandro Rivetto. One couldn't help enjoy this (though I'm old fashioned and like my nebbiolo with a bit more 'coglioni'). Anyway, 93% of us gave this a "4" or "5" rating on the survey (so there!, M. Macron). Finally came a thoroughly delicious passion fruit tart called by guests a "perfect ending", "fantastic" etc. And just when you thought you had been completely won over there came part two of the dessert, a hot, deliciously delicate, crisp-crust and impossibly light inside "donut" (huh? A donut with my *panure* and *piperade*?). No wine with this, and probably a good thing too else your NSHS would probably not have been able to recall any of this delectable evening.

Bravo! to Prince, to the organizers, Benton and Gilda Lewis as well as Joel and Rhoda Pinsky. Also to our Cellar committee for yet another superb performance.

And one last thing: I heard not a single grumble from our hosts about serving 51 instead of 40, as agreed. If there's anyone out there who would have appreciated a bit more alacrity in the service, reflect on this. I'm not sure how they did it as well as they did, but surely extra kudos are in order!



Joel & Nicole



Rhoda & Mona



Linda & Louis



Bryant & Barry



Jacqueline & Rhoda



Mona & Gilda



Joel & Gilda



Jewel & Paul



Gilda & Benton

For those who missed out!

PRINCE RESTAURANT

771 RUE RACHEL EST, MONTREAL (QC), H2J 2H5

TEL: (514)528-8555 - WWW.PRINCERESTAURANT.CA







# LE CLUB CHASSE ET PÊCHE JUNE 5, 2017

- *Review by Jacques Bourque  
& Florianne Moyaux -*



Un cadre renommé, des gens accueillants, chaleureux et un menu raffiné accompagné de vins séduisants et généreux. Encore une fois, Louis et Sylvia Vogel ont démontré leur grand talent à organiser une soirée impeccable.

Nous avons eu la chance d'être présents lors de la nomination de notre nouveau Président; en effet Louis Villeneuve, après 6 ans à la tête de notre association a transmis « ses pouvoirs » à Mark Lazar. Les mots et remerciements échangés nous ont montré le dévouement et l'attachement de nos amis à l'IWFS. Nous les en remercions.

Nous avons pu apprécier les connaissances œnologiques de Carola Price, notre sommelière qui a su nous faire découvrir des vins venant de régions très différentes et dont les bouquets nous ont conquis tout au long de la soirée. Les mariages vins et mets proposés par Carola nous ont tous enchantés.

La soirée a commencé au Champagne Brut Réserve Tattinger et malgré ce grand début, la soirée n'a fait que s'améliorer par la suite.



Organized by  
**LOUIS & SYLVIA VOGEL**





Les Pétoncles Poêlées, en première entrée, étaient un véritable délice. La chef a même eu la générosité de nous dévoiler son secret de cuisson : bien saisir les pétoncles d'un côté seulement dans de l'huile de canola. Le Pinot Noir, servi en blanc, avec une teinte légèrement rosée, du vignoble The Old Third Winery, était délicat et subtil et accompagnait très bien les pétoncles.

La Truite Norvégienne, servie en deuxième entrée, était cuite à la perfection et le Chardonnay de Kumeau River lui faisait honneur.

Le Filet de Bœuf, servi en plat de résistance, a remporté l'unanimité. La viande, achetée d'un éleveur de Mont-Laurier, était très goûteuse, servie bien rosée, presque rouge, soit une cuisson parfaite. Le Tassinai, Castello de Terricio, un rouge puissant, légèrement astringent, faisait honneur au plat.

Notre plaisir de table s'est poursuivi avec le fromage, un Comté 24 mois, servi avec un Château Talbot 1990, St-Julien, un mariage parfait.

En crescendo, le dessert, un parfait au sirop d'érable, chocolat noir et sauce aux baies. Un véritable plaisir des yeux comme présentation et un délice qui a su exciter nos papilles. Un autre mariage parfait avec le Vouvray 1er Trie. Carola s'est surpassée, et bien sûr Merci Louis et Sylvia pour une merveilleuse soirée!



Jacques, Mikey, Florianne & Neil



Linda, Neil & Carol



Tim, Freema & Irving



Leslie, Ronald & Carol



Judy & Joan



Eunice & Doris



Petoncle poelee, purée de fenouil



Filet du boeuf Natural



Dessert with berry sauce



## **MORE OF THE PRESIDENTS' BLACK TIE EVENT...**



Louis & Joel



Louis presented with appreciation award



Enjoying good company



Mikey & Michael



Friedel & Tim



Sondra & Helen



George & Pina



Carol, Vania & Mark



Carola & Louis



Catherine & Howard



Jacques & Florianne



Renee & Louis



For those who missed out!

**LE CLUB CHASSE ET PECHE**  
423 RUE SAINT -CLAUDE, MONTREAL (QC), H2Y 3B6  
TEL: (514)861-1112 - [WWW.LECLUBCHASSEETPECHE.COM](http://WWW.LECLUBCHASSEETPECHE.COM)



# IWFS OF THE AMERICAS SONOMA FESTIVAL 2017

- Review by Louis Vogel -



Our Montreal Branch members, Vania, Mark, Sylvia and I attended.

The mission to appreciate Sonoma Wineries and Food, was successful, and certainly the wineries did not take a back seat to those of Napa. We tasted over 140 wines, including their premium wines.

The opening night dinner, May 2, at Fairmount Sonoma Mission Inn, our hotel quarters, featured 6 Martinelli Wines accompanied by a multi-course well prepared dinner.

Next morning, May 3, we were bussed to Russian River Valley and hosted to a formal tasting seminar of Jackson Family Vineyards presented by five winemakers showing five excellent varieties of Alexander, Russian River and Bennett Valley wines. This was followed by an outstanding family style lunch on the lawn, accompanied by the winemakers showing another 6 well-made wines. The weather was sunny and warm.

The evening event at Ramekin Culinary School featured six Kosta Browne Wines, and a delicious dinner.





Lunch on May 4<sup>th</sup> at The Depot Hotel Restaurant in Sonoma was delectable as were the Sauvignon Blanc, Chardonnay, Pinot Noir and Late Harvest Riesling. We returned to our hotel for a varied tasting from 20 different Wineries consisting of about 80 various wines.

That evening, we were hosted by Jean-Charles Boisset at his iconic Buena Vista Winery and Museum. Boisset has 9 wineries in California, 15 in France, and Neige in Quebec. The dinner served 2014 Buena Vista Eleanor's Selection Chardonnay and 2014 Domaine de la Vougeraie Selection Savigny Blanc with Carrot Salad; 2014 Buena Vista Ida's Selection Pinot Noir and 2013 Jean-Claude Boisset Chambolle-Musigny with Spring Vegetable Gnocchi; 2014 Buena Vista Private Reserve Zinfandel & 2013 Bouchard Beaune "Clos du Roi" (not his wine) with Quail; and a 2008 Buena Vista Tokaji with Panna Cotta. Mr. Boisset is an outstanding host and wine personality.

Friday Brunch, we bussed to the elegant hilltop Chateau Domaine Carneros (Tattinger owned); tasted 5 various moussaux on the terrace, then inside the luxurious Chateau with some very enjoyable food.

The evening reception was at Kendall Jackson for an outdoor Farm to (one long) table reception of their own well prepared home grown food with 8 different wines. Mignardises inside had another - 6 different wines available.

The closing Black-Tie reception was at our hotel. The wines by Hartford Family Winery showed their Sparkling, 2 Chardonnays, 2 Pinot Noirs, 2 Zinfandels and a Port accompanied the hotel's banquet dinner.

We came away inspired with excellent quality and variety of Sonoma wines; their success in selling much of their output privately, and the quality of their homegrown food-to-table cuisine. We encourage our members to attend the various IWFS events for wonderful experiences in Wine and Food, and meet fellow members from around the world.





# Welcome New Members

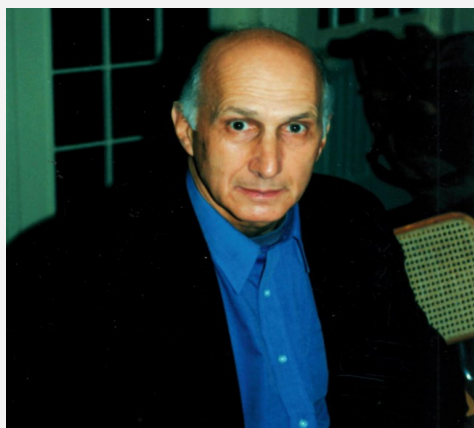
*Kudos to all our new members and their friends and sponsors!*



*Jacques Bourque & Florianne Moyaux*



*Friedel and Tim Thurman*



*Mark Oppenheim*



*Evelyne Abitbol*

## **NOUS VOUS REMERCIONS PIERRE-MARC**



Pierre-Marc Lariviere, a Member of the IWFS Montreal Chapter and a Board Member from 2011-2016, left Montreal this past year for Toronto to pursue his very successful career by taking it to a higher international level.

On behalf of all of the Board and all of the Members of the Montreal Branch, I would like to thank him for his many great contributions. He was our Web Master. As such, we can credit him with creating our email system and the IWFS Montreal addresses. He was also responsible for the transition to our paperless survey, emailed to Members at the beginning of each of our Events. We are now able to receive stats and critiques by the members of each event in an immediate response survey which assists those planning events, writing up the reviews and to the Board.

Pierre-Marc is an oenophile of the highest level as an amateur. He is a collector and shares his knowledge with everyone. He was a member of Wine Cellar Committee and his great knowledge was appreciated by the other members of this Committee and the Cellar Master. He also used his vast connections to provide access to private importations in building our Cellar. He co-organized several very successful events over the years. He was always willing to help, a great team member, positive, enthusiastic and a pleasure to work with. I truly enjoyed working with him on the Branch's Affairs.

Pierre-Marc and his wife Annick were very busy in their professional lives and raising a young family, but they nevertheless attended and participated in many events. I know that Annick worked very closely with Pierre-Marc – on the Survey, on planning events and has a wonderful appreciation for his wine cellar. Pierre-Marc is a real food lover and wine connoisseur; he was a real asset to our Chapter in every level.

We are missing them both, and hoping they will be able to join us for another evening in Montreal and if ever returning to Montreal, come back to us.

## CELLAR REPORT - BY CAROLA PRICE -



As you read this edition of the Magnum you may be vacationing in far reaching destinations or enjoying time at the cottage with friends and family. I will be tasting my way through Ottawa and surrounding locales sipping many samples from up and coming cideries, breweries and, of course, wineries in celebration of Canada's 150th birthday.

The cellar is fully centralized and managing it is getting to be a streamlined job for me. With the intricate set of numbers and letters on the fridge shelves I can see where holes need to be filled or how a collection can be rounded out. This years' mandate has the cellar committee looking for particular wines to complement existing labels.

Event planners rejoice as this year I will compile a wine list that can be given to a restaurant sommelier or owner, who may tailor a menu to those particular wines. Members will also get to enjoy wines at their peak instead of a little too young or just past their prime.

I love receiving emails from you when you stumble across a wine that is of interest and you think members will enjoy too. In my opinion there is no greater compliment than thinking of us on your travels.

The Montreal cellar stands at just shy of 500 bottles with more arriving from various wine shows we attended in the spring. The dollar amount is around \$17,500, as always the value is much higher. The bank balance is poised and ready for outgoing payments in the coming months.

I am happy that in the last six months of the 2016-17 season we used our wines more than the restaurant wines. Good on the event planners, pushing owners and managers to consider a permit and letting us feature our wines.

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

**Fetes des Vendages Magog, Sutton, QC: September 3-5/10-15, 2017**

**Niagara Wine Festival, ON: September 8-24, 2017**

**World Wine & Food Expo, Moncton, NB: October 28-November 4, 2017**

**La Grande Degustation, Montreal, QC: November 2-4, 2017**

**Ottawa Wine & Food Festival, Ottawa, ON: November 3-5, 2017**

**Cornucopia, Whistler, BC: November 9-19, 2017**

**Montreal Passion Vin, QC: November 10-11, 2017**

**Toronto Gourmet Food & Wine Expo, ON: November 16-19, 2017**

**Vancouver International Wine Festival, BC: February 2018**





# SHARE YOUR RECIPES!

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

## “Salmon en Croute”

*Perfectly paired with a Niagara Chardonnay,  
Pio Cesare Gavi or Brancaia II Bianco*

- by Carola Price



**Recipe serves:** Depending on the size of the fish - serves 6 people (8 people as a starter)

**Serving suggestion:** Braised leeks, grilled veggies or salad



*Pio Cesare Gavi 2013*  
*Sold at SAQ for \$26.65*



*Brancaia II Bianco 2014/2015*  
*Sold at SAQ for \$22.20*

### INGREDIENTS

1kg salmon fillet, skin removed  
1 box puff pastry  
1 egg, beaten  
4 tbs fresh dill, chopped  
1 large box spinach leaves or mix with chard  
1 egg, beaten

#### Beurre Blanc

¼ cup white wine  
½ lb butter, chopped into cubes  
½ lemon, juiced  
1 tbs creme fraiche or greek yogurt  
1 shallot, finely chopped  
½ tsp dried tarragon leaves  
Pepper and salt

### PREPARATION

Roll out puff pastry on a cold surface with waxed paper underneath.  
Steam the spinach for 2 minutes. Stir to make sure all the leaves are wilted.  
Remove skin from the salmon and place on the puff pastry. Put spinach on top of salmon.  
Wrap the fish with the puff pastry making an envelope. You can fancy up the edges if you wish.  
Brush the pastry with beaten egg.  
Place fish atop parchment paper on baking tray and bake for 30 minutes at 375 degrees F

### SAUCE

On the cooktop put wine and shallots in a saucepan and simmer until the shallots are translucent.  
Add lemon juice and herb and turn the heat down to low.  
With a whisk add the butter a cube at a time until the sauce is thickened. Serve warm with fish

**IWFS Board of Directors 2017- 2018**

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Past President: **Louis Villeneuve**  
Branch contact: **Louis Villeneuve**  
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Treasurer: **Sylvia Vogel**  
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Cellar Master: **Carola Price**  
Webmaster: **Leslie Breitner**  
Magnum Editor: **Mark Lazar**  
Magnum Photographer: **Judy Yelon**



Visit us on the web at : <http://magnum.iwfsmontreal.com>

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

First Letter of First Name "dot" Last Name [@iwfsmontreal.com](mailto:@iwfsmontreal.com) - Easy to remember...Mark Lazar = [m.lazar@iwfsmontreal.com](mailto:m.lazar@iwfsmontreal.com)

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

SUNDAY  
AUGUST 20, 2017

**SUMMER OUTING - VENUE TBA**

Hosts: Jean-Michel LaBerge & Louis Villeneuve



MONDAY

SEPTEMBER 18, 2017

**RESTAURANT TAPEO**

Host: Jean Pierre Jolin & Mark Lazar



MONDAY  
OCTOBER 23, 2017

**LE MUSCADIN**

Host: Judy Wolf and Carol & Neil Tryansky



**MONDAY - NOVEMBER 13, 2017**

**VENUE & HOST TBA**

**MONDAY- DECEMBER 4, 2017**  
**RESTAURANT ROSÉLYS - BLACK TIE DINNER**  
**HOST: GEORGE REMUS**

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

**IWFS AMERICAS INC. GRAND WINE TASTING WEEKEND IN BALTIMORE - OCT 12-14, 2017**

**NEW YORK CITY GREAT WEEKEND - APR 12-14, 2018**

**INTERNATIONAL FESTIVAL, LONDON (EUROPE/LONDON) - MAY 28 - JUNE 2, 2018**

**LISBON PORTUGAL & DUORO RIVER CRUISE – JUN 6 - 16, 2019**

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