

# IWFS MONTREAL DECEMBER BLACK TIE

**Apero 7.00 pm – Dinner 7.30 pm - MONDAY, December 4, 2017**

**A Festive European Winter Holiday Gourmet Dinner inspired by Nicole Forbes and George Remus. Menu created by French Chef David Capel proudly sharing his grandfather chestnut goose stuffing recipe with our Club. Wine Selected by Cellar Master Carola Price and Vanya Filipovic of Vin Papillon, Joe Beef and Liverpool. Champagne Aperero will be served in the Leacock Room and Dinner in the main dining room of the University Club Historic Emblematic Building**



**University Club  
2047 Mansfield Montreal  
T: 514 288 0201**

**Organized by Nicole Forbes and George Remus  
Seating limited to 50**



*The International Wine & Food Society*  
Montreal Branch

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**MONDAY – DECEMBER 4<sup>th</sup> , 2017**

**7 PM APERO – 7 30 DINNER**

## **Canapes**

Scallops

Arrancini aux truffes

Huitres chaudes tombé de poireaux sabayon et petit caviar de Gaspé

Tartare de bœuf

*Laurent Champs, Vilmart Grand Cellier, Montagne de Reims*

## **First Appetizer**

Escalope de foie gras poêlé , tarte tatin et réduction de Calvados

*2014 Incanto, Corte Moschina, Recioto di Soave DOCG*

## **Second Appetizer**

Turbot/Flétan aux truffes d'Alba et du Périgord

*2014 Domaine Humbert et Freres, Fixin*

Trou normand a la poire William

## **Main Course**

Oie de guinée rôtie . farce aux marrons et cèpes sautes

*2006 Chateau Lagrange, Saint-Julien*

## **Dessert**

Plum Pudding Flambé ( White Port )

*Ratafia, Laurent Champs Vilmart, Reims*



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