Institut De Tourisme Et d'hôtellerie Du Québec

President's Black Tie Monday, June 6th, 2016 Apero 7:00 pm Dinner 7:30 pm

Mathias Théau, Chef

Mathias Théau, studied in France. Before moving to Québec, he worked in Ireland for seven years, mainly at Relais & Châteaux establishments. He worked six years at the Casino de Montréal's *Nuances* restaurant, then joined the Restaurant de l'Institut in 2010.

The dinner crafted by Chef Theau will be served in the 6th Floor Panoramic Salon St-Louis

ITHQ 3535 St-Denis Montreal Quebec H2X 3P1 T: (514) 282-5111

Organized by Louis & Sylvia Vogel Wine from the IWFS Montreal Cellar selected by Cellar Master Carola Price

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Cheque to be made to: IWFS MONTREAL Return to: IWFS C/O Sylvia Vogel 510-215 Redfern, Westmount, Qc H3Z 3L5

Members'name:_____

_____ @ \$180 each: ____

Guests'name:___

@ \$180 each: _____

(Separate Cheque for guests please) Please return by May 30, 2016. Guests will be accepted after this date



The International Wine & Food Society Montreal Branch



Black Tie Dinner June 6th 2016

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 puree with vanilla Argyle Winery, Willamette, Brut 2007

First Appetizer

Smoked Salmon with garnish Calliope Viognier, Burrowing Owl, Okanagan, 2013

Second Appetizer Green Cabbage Roll with pulled Beef Cheek, foie gras and ginger broth Stratus Vineyards Niagara Lakeshore, Gamay 2013 (Magnum)

Entrée

Smoked Veal Tenderloin, cep mushroom ravioli, soy beans and teriyaki sauce with butter Château Lafon-Rochet, Saint-Estèphe, 2005 (Magnum)

Trio de Fromages fins du Québec Château Lafon-Rochet, Saint-Estephe, 2005(Magnum)

Dessert

Breton Shortbread with apples, maple and salted butter First Frost, Huff Estates, Prince Edward County, 2014

Coffee - Tea



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