

# Wild Gourmet Spree

5<sup>th</sup> EDITION

Enjoy these  
GOURMET EVENINGS  
with a theme!

From June 17<sup>th</sup>  
to July 4<sup>th</sup>  
2015



## Vent du Large june 17

• **WEDDED TO THE WIND.** Noces de vent celebrates the alliance between our roots and the tastes of the sea, inspired by the seafood of **Fruits de mer Madeleine** and the vision of artist **Danielle Coderre**. Ancestral spirits inhabit this ritual built around olden dishes, peopled with Drum-Halibut and Harp-Wind. To be unearthed by the moonlight: the meaning of fire, wind and music...

## CTMA Vacancier june 17

• **MILKY WAY ON THE VACANCIER, OR SURF&TURF.** Under a starry night sky imagined by **Nigel Quinn** and **Jean-Michel Duclos**, set sail for a world of beefy pleasures with Captain Bernard Langford's **young island beef**. At sea, Chef Léon Langford will serve a special dish celebrating this island treasure produced by his brother and our ship's captain.

## Café de la Grave june 20

• **OF WOOD AND SMOKE, FRAGRANCES FROM THE PAST.** This year, Café de la Grave invites you to experience a wealth of flavours and surprises! Rediscover the specialties of **Fumoir d'Antan** and the works of artist **Mylène D. Chamberland**, in a combination of fine food and great tradition. For one evening only, let this ancestral café carry you away with the music and culture of our elders.

## Auberge Chez Denis à François june 21

• **BLIND FISHING-AN EVENING OF FISH TALES.** Chef-owner Francine Pelletier welcomes you for a surprising odyssey that will awaken all your senses. Get ready to cast off and taste the exotic seduction of her bold, refined cuisine, surrounded by the works of artist **Huguette Joncas**. Fish in its many guises will be the evening's hero and the inspiration for a large poetic-oceanic fresco.

## La Moulière june 22

• **A BEEFED-UP EVENING.** La Moulière invites you to a Beefed-up Evening. Come discover, or rediscover, Ferme Bernard Langford's **young island beef** and Denis J. Landry flavourful cuisine, in a colourful décor signed by artist **Lyne Richard**...

## Table des Roy june 25

**THREE BOYS' NIGHT...** **Claude, Ghislain** and **Réjean**, a tightly knit band of three passionate boys, are being honoured by Table des Roy. Chef Johanne will serve up a gourmet evening filled with the flavour and culture of the Islands. Wood, copper, vertebrae and ribs are some of the ingredients of this one-of-a-kind food romp!

## Le Sablier june 27

**OF PLEASURES PAST.** Join us for an evening where time may stand still, or even turn back the clock... Through her visual poetry, painter **Ginela** will transport us to this Fourth Dimension. Borrowed from ancient lore, the flavours of **Fumoir d'Antan** will guide your taste buds to a forgotten time revisited by our chefs Johanne and Sylvie. Accompanied by a musician, Gille Lapierre will lull you with his nostalgic tales of yesteryear.

## Bistro Alpha june 28

**MOORED TO OUR ROOTS.** Les **Champs Marins** and **La Maison du Potier** join the Plongée Alpha family to deliver an unforgettable experience. By the plateful, taste the freshness inspired by the seafaring lifestyle of Grande-Entrée inhabitants and the multiple riches bestowed by the Gulf of Saint Lawrence since time immemorial.

## Bistro du Capitaine june 30

**ONE, TWO, THREE LITTLE PIGS...** Le Bistro du Capitaine and its chef invite you to a Porcellino Evening... While discovering the pork products of **Aucoin du Sanglier**, Manon Lacelle will entertain you with her retelling of the Three Little Pigs tale and designer **Rachel Drouin** will feature her furry seal creations. Eating like a pig is actually encouraged during this unique rendezvous between pleasure and food.

## Gourmande de Nature July 2nd

**GUESS WHO'S COMING TO DINNER!** Chef Johanne, artist **Arthure** and the **Ferme des Bons vivants** will be hosting the most gourmet of tables graced by a succession of remarkable characters, terroir products, gab fests, humorous exchanges, bawdy stories and even a final "Roast". A unique evening you won't want to miss!

## La Salicorne July 3rd

**ONE CABARET, 7 COURSES, 7 SURPRISES!** A bite of fairy tale, a sliver of song, a healthy dose of fantasy, a glimpse into the world of multidisciplinary artist **Annie Morin** and a menu concocted by **LA Renaissance** and **Boucherie Côte-à-Côte**. A grand entry into the whirlwind of summer activities!

## Café d'Chez-nous July 4th

**BEAST & BREW CLICHÉ!** Le Café d'Chez-nous invites you to a five-course "Beer & Food Pairing" event, featuring local producers **À l'abri de la Tempête** and **Les Moutons du Large**. An unforgettable evening awaits one and all under the gaze of photographer Dominique Lebel.

