

Wild Gourmet Spree

6th EDITION

Enjoy these
GOURMET EVENINGS
with a theme!

From June 16th
to July 2st
2016



Gourmande de nature

Thursday, June 16th

OMEGA-4. For the space of an evening, four passionate souls, united by their love of mackerel, welcome you to a cocktail buffet at Gourmande de nature. Come discover *ZANIMO'S* impressive prints, *NIGEL QUINN'S* macro shots of mackerel, *LA POISSONNIÈRE'S* seafood treasures, and Johanne's delectable appetizers. An evening filled with good food, music and Omega synergy!

70\$ + tax

418 986-6767

Les Pas Perdus

Friday, June 17th

BACON AND SHAKIN'. Four-course meal! Les Pas Perdus invites you to a spirited evening featuring a mix of D.J., dancers and wild treats from *AUCOIN DES SANGLIERS* boar farm. Shake it up with delicious food and great entertainment presented by the *CINDY MAE DANSE DANCE SCHOOL* and *LES 4 MUSES* musical comedy school.

60\$ + tax

418 986-5151

Café de la Grave

Saturday, June 18th

RAISE YOUR GLASS. Glass and beer are made for each other. Café de la Grave beckons you to a culinary experience, a sparkling meeting of minds between *ABRI DE LA TEMPÊTE* micro-brewery and *LA MÉDUSE GLASS ART*. Sit down. Raise your glass. And rediscover beer through our chef's recipes!

50\$ + tax

418 937-5765

Vent du Large

Monday, June 20th

SET OFF WITH LES FILLES DE CALEB. The wind and the sea bring *LES FILLES DE CALEB* to the islands! With the author, *ARLETTE COUSTURE*, in attendance, we'll tell the story of Émilie and Ovila. Enjoy a feast of smoked wild game and lobster from *FUMOIR D'ANTAN*, while we read by candlelight and tap our feet, under the watchful eyes of the children in the works of artist *LOUIS BOUDREAULT*.

65\$ + tax

418 937-1189

Auberge *Chez* Denis à François

Tuesday, June 21st

OYSTERS AND TREASURES OF LIGHT. A one-man show in 12 acts, all starring the "*TRÉSOR DU LARGE*" oyster—that most noble of shellfish. Our protagonist will be showcased in creative displays by owner and chef Francine Pelletier, with mood lighting provided by the artisans of *JASPE ROUGE BOUTIQUE*. Enjoy a fresco of culinary delights, awash in the glow of artistic lights and other surprises.

60\$ + tax

418 937-2371

Table des Roy

Wednesday, June 22nd

FREE-RANGE ISLANDER CHICKENS! François' eggs from *FERME AVICOLE BOURGEOIS-DUMONT* prove just how fertile these islands are, in a meal where Chef Johanne Vigneau will prepare a completely local menu, focussing on the riches and challenges of island life. Newly-hatched artist *ALPHIYA JONCAS* will come out of her shell to share her reflections on our beloved islands. Don't be chicken: join the flock!
60\$ + tax 418 986-3004

La Moulière

Thursday, June 23rd

THE ART OF CHEESE. Enjoy an evening brimming with joy, music, friendship and pure pleasure provided by the divine dairy specialties of *FROMAGERIE PIED-DE-VENT*. It's a unique opportunity to sample the delicacies of Havre aux Maisons, prepared with our chef's heavenly touch, and to admire the works of painter *NORMAND ROULEAU*.
55\$ + tax 418 969-2233

Le Sablier

Saturday, June 25th

WIND AND SEA. Come enjoy the intoxicating view and sample the bagosses—the island's very own artisanal alcohol—made by *LE BARBOCHEUX*, followed by a five-course meal inspired by the bounty of the sea. The songs of *PHILIPPE POIRIER* and the artwork of *MYRIAM LEBLANC* will set the tone for this evening out of time, where wind meets sea.
55\$ + tax 418 969-9299

La Folie Douce

Sunday, June 26th

ALL ABOARD! The dialect is pure Island, and so is the menu! Set sail for a world of seafood, steered by *FRUITS DE MER MADELEINE* and our chef: artichoke hearts and snow crab, vol-au-vent with lobster (of course!) and sea sauce galore! Storyteller *ÉLAINE RICHARD* promises to carry you away with her own tales of pirates always gung-ho to walk the planks.
50\$ + tax 418 986-4300

Café d'Chez-Nous

Thursday, June 30th

FLOURISHING, BODY AND MIND. Ideas take root in the unconscious, and suddenly, flavours blossom through a botanical partnership between Café d'Chez-Nous, *LES JARDINS DU HAVRE VERT* and author *CHRISTINE ARSENAULT-BOUCHER*. Feeding the world, feeding bodies, feeding the mind: now, that's a challenge!
60\$ + tax 418 986-3939

Bistro Plongée Alpha

Friday, July 1st

A VISIT TO BASQUE COUNTRY. Bistro Plongée Alpha takes you on a culinary voyage to the land of the Basques, who long ago came to Grande-Entrée, hunting walrus. Sample cheeses from *BIOUETTES À L'AIR*, prepared Basque style, and served on exclusive creations by potter *PATRICK LEBLOND*.
55\$ + tax 418 985-2422

La Salicorne

Saturday, July 2nd

SHORE TO SHORE WITH NÉCIPHORE. Wandering from coast to coast. Spinning a colourful yarn with comic artist *HUGUES POIRIER*, creator of Nicéphore. Dipping in a toe with flavourful creations from the *CÔTE À CÔTE SPECIALTY BUTCHER*. Tucking in with a five-course meal, Salicorne style!
55\$ + tax 418 985-2833

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