



## THREE OF QUEBEC'S TOP RATED CHEFS TO CREATE "FIFTEEN DIAMOND" MENU AT AUBERGE HATLEY JANUARY 29 AND 30.

**Montreal, January 15<sup>th</sup>, 2003.** — With only five kitchens across Canada earning Five Diamond Awards at the recent annual CAA awards presentation and three being in Quebec, the three executive chefs from this Province have agreed to create a special dinner menu that will draw on their combined talents. The same menu will be presented on two successive evenings at Auberge Hatley, itself a three time Five Diamond awards winner and member of the prestigious Relais Gourmands and Relais et Chateaux international chain.

### "FIFTEEN DIAMOND" MENU

Lobster salad and tempura  
scallop marinade with pistachio oil  
*Soave Classico Superiore 2000 "Vignetti Foscario" Inama*  
\*  
Pan-fried escalope of duck foie gras, artichoke purée,  
caramelized calabash squash, natural jus with ice cider emulsified sauce  
*Cidre de glace 2001 Domaine Pinnacle*  
\*  
Loin of lamb coated with salted herbs, shallots confit,  
served on a bed of aromatic coco beans with lamb sauce  
*Tinto Douro Colheita especial 1999 Castelinho Vinhos*  
\*  
Goat milk Tomme and fresh goat cheese,  
spice bread pan-fried with endives and currants  
*Rioja Reserva 1997 Bodegas Monteullo*  
\*  
Baba cake with its ginger chicouati compote, roasted vanilla ice cream  
*Muscatel de Setúbal "Alambre" 1999 Josée Marie Da Fonseca*

The three top award winning culinary experts who created the menu are:

Jean-Pierre Curtat — Nuances, Casino de Montréal  
François Hanchay, Le Baccara , Casino du Lac-Leamy  
Alain Labrie, Auberge Hatley



## **Wines from Outstanding Cellar**

The dinners may be accompanied by wines from the cellar of the Auberge directed by Ghislain Caron who was rated nationally as Canada's top sommelier in 2002 and is currently preparing for "the world's" in San Francisco in 2003. The cellar features more than 1,400 labels and approximately 15,000 bottles which garnered a "Best Of" award from the influential Wine Spectator magazine.

## **PRICE FOR "FIFTEEN DIAMOND" MENU**

\$95.00 per person

Selection of five wines \$55.00

Taxes and services not included.

## **The Ultimate Après-Ski Dinner!**

Although regular diners are expected from the Eastern Townships region, skiing gourmets (and gourmands) who may be enjoying the area's many nearby ski centres, will also find this is not only a once in a lifetime culinary experience but also the ultimate après ski dinner in a cosy and warm décor and friendly ambiance. Guests who would like to stay overnight should reserve immediately. In the case of a sold-out situation, neighbouring inns would be recommended.

Auberge Hatley is located just outside the historic village of North Hatley at Lake Massawippi in Quebec's Eastern Townships region about an hour's drive east of Montreal.

**Reservations 819-842-2451**

**[www.aubergehatley.com](http://www.aubergehatley.com)**

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*Media information, photos, recipes*  
*Dumas Bergen Public Relations*  
*Claudette Dumas-Bergen*  
*514-843-4057*  
*[dumasber@qc.aira.com](mailto:dumasber@qc.aira.com)*