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INSPIRATIONS

Promoting inclusion and mental well-being / Promouvoir l'inclusion et le mieux-être mental



CONFLICT VS
BULLYING AND HOW
TO ADDRESS BOTH

FIRST-EVER SPECIAL
OLYMPICS AT EMSB

STUDENTS MAKE
TECH, APP FOR OTHER
STUDENTS

Anthony Roach, right, and son Soran celebrate the 65th anniversary of the West Island Association for the Intellectually Handicapped in Pointe-Claire on October 1. See p. 37. Photo: William Ting

Educating and empowering neurodiverse students since 1963



Summit School
awaken the potential

Lucille's

Lucille's Oyster Dive opened its first location on Monkland Ave. in NDG back in 2009. For reasons I cannot properly explain, it took me 14 years to enjoy my first experience and, wow, was this ever a treat. There are now five restaurant locations: NDG, Fairview Pointe-Claire, Dix30 in Brossard, Laval and Mont Tremblant. In addition, there is a summer pop-up at Atwater Market, three food trucks and a catering division. We decided to enjoy our

first Lucille's experience at Fairview. The entrance is fully wheelchair accessible. So is access to the gender-neutral washrooms and the seasonal terrasse. Let us recommend the half seafood tower, containing fresh lobster, snow crab, shrimp and oysters. As well, the Asian-style salmon tartare, the 45-ounce porterhouse steak and for dessert, the domed chocolate mousse cake or key lime pie.



Oysters and Lucille's go hand in hand. |

Duc de Lorraine

Located on Côte des Neiges Road just off Queen Mary, Duc de Lorraine (www.ducdelorraine.ca) is a magical spot that serves French pastries, seasonal cakes, viennoiseries and macarons, using traditional recipes by great French pastry chefs. Victoria Sørensen became the owner 14 years ago, and she has truly developed this into a full-service restaurant, catering service, dessert emporium and a pastry shop all rolled into one. We enjoyed a sumptuous brunch, including the lobster eggs benedict, avocado toast with salmon, a heaping serving of lobster risotto and of course some beyond delicious desserts, settling on the millefeuille double crème, fraisier (strawberry pastry) and mousse royale. Hats off to the barista for the amazing decaf latté served up, with decorated heart at the top. The Duc de Lorraine lunch and dinner menus look



equally appealing. Their second menu, available from 11 am to closing time, has salads, soups, sandwiches, burgers, quiche, pasta, steak, filet mignon, fish and shrimp just to name a few. Tapas dishes are served every night starting at 5 pm. I hope to check that off my list eventually. One of the seasonal terrasses and the main entrance are wheelchair accessible, as are the washrooms.

Burgundy Lion

Pub Burgundy Lion is located in Little Burgundy at 2496 Notre Dame St. W. The concept behind the design and feel here is to blend a traditional British pub with a modern lounge bar and to offer a unique twist on British pub cuisine. Indeed, Burgundy Lion is obsessed with whisky, be it blends, single malts, Scotch, Irish whiskies, bourbons, ryes or whiskies of the world. The place can accommodate 300 diners over two floors and a pair of seasonal terrasses. The first floor and terrasse are wheelchair accessible. Let us recommend the cod fish cakes, the London Tea Party tuna and cucumber tea

sandwiches with crisps (i.e. chips) and salad, the Little Burgundy Fish & Chips, Shepherd's Pie, and the Ticky Toffee, cheesecake and the brandy chocolate mousse for dessert.

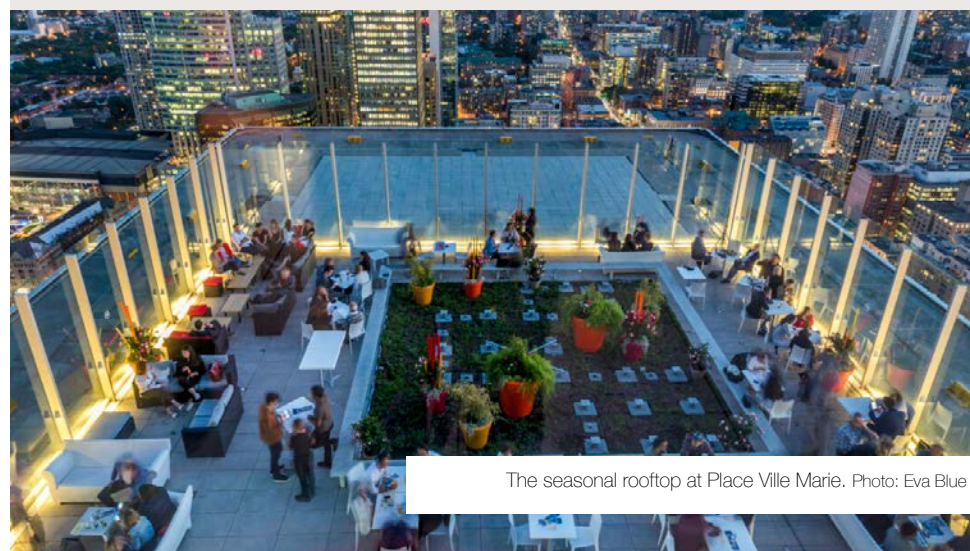


Tuna and cucumber tea sandwiches. |

Les Enfants Terribles

Les Enfants Terribles has been around for 15 years, with locations at the top of Place Ville Marie, Bernard Ave. in Outremont, Centropolis Laval, Brossard, Nuns' Island and Magog. Les Enfants Terribles revisits the classics and crafts innovative and simple dishes with a festive, flavourful and unorthodox touch. If you have mobility challenges, enter the

downtown location via Robert Bourassa Blvd. Two elevators will bring you to the restaurant on the 44th floor. Once there, the dining room and gorgeous seasonal terrace are fully wheelchair accessible. We recommend New Brunswick oysters, salmon tartar, the steak and fries, grilled sea bass and for dessert a granola praline with lemon and whipped cream.



The seasonal rooftop at Place Ville Marie. Photo: Eva Blue |



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