

Thirty-five restaurants and 12 hotels to be part of Montreal en Lumière's *culinary celebration*

MtlRestoRap

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After pivoting to a take-out and delivery platform for last year's Montreal en Lumière Festival, the 35 restaurants and 12 hotels part of the 23rd edition February 17 to 27 look forward to welcoming diners in person.

Let's start off with the participants: Au Petit Extra, Auberge Saint-Gabriel, Bar George, Beau Mont, Bistro Lustucru, Bivouac Lounge Boréal, Chez Alexandre et Fils, Chez Sophie, Chez Victoire, État-Major, H3 (Humaniti), Helena, Ikanos, Jérôme Ferrer- Europea, Joséphine, Kamùy, Kitchen Galerie, La Chronique, La Sobremes, Labo Culinaire, Le Mousso, Le Virunga, Maison Boulud, Marcus, Mastard, Monarque, Mon Lapin, Okeya, Osco!, Portus 360, Renoir, Restaurant de l'ithq, Restaurant Lloyd, Restaurant Pastel, Rosélys, Auberge du Vieux-Port X Gaspar, Boxotel, Double Tree by Hilton, Hotel 10, Delta Hotel, Hotel Marriott Château Champlain, Hotel Monville, Hotel Nelligan, Hotel Place D'Armes, Hotel Zero1, Hotel William Gray and Le Saint Sulpice.



"Gastronomy is at the center of this festival," affirms General Manager Jacques Primeau. "Last year we asked how we could proceed without (in restaurant dining). We got the answer: creativity!"

I agree with Primeau, because I sampled some of the cuisine last winter via curbside pickup and the selections were highly impressive.

Presented in collaboration with Scotiabank and Scotia Wealth Management, this year's showcase of Quebec culinary talent is going with the theme Savouring our Northernness.

In order to better explore this theme, it was decided to reserve a place of honor for native gastronomy and its chefs; Lysanne O'Bomsawin, Rich Francis, Sheila Flaherty Norma Condo, Joseph Shawana, Sean Sherman, Maxime Lizotte, Shawn Adler and the Nk'Mip Wine Estate. Marie-Ève Bordeleau, Commissioner for Relations with Indigenous Peoples for the City of Montreal, will serve as spokesperson.

The Bonnes Tables Air France will pair up chefs, winegrowers and producers from here and elsewhere to concoct together menus in their images. This includes international chefs Rémy Havetz, Charles Coulombeau, Pam Yung, Bo Bech and Michelin-starred Julien Royer and Andy Doubrava, the Toronto chef Nick Liu, as well as Quebec chefs Stéphane Modat, Martin Gagné and Dominic Labelle. Winegrowers Harald Thiel (Hidden Bench), Mark Haisma, Fabienne and Gilles Robin are also penciled in for the rendezvous.

Following up on one of last year's features, the Duvet and Gastronomy packages are back. The concept is as comforting as it is delicious: thanks to associations between hotel operators and restaurateurs, festival-goers can treat themselves to a unique gastronomic experience in the comfort of their room or in the hotel restaurant if they prefer. Something new this year is the *Experience Package*: two nights (Double Tree by Hilton or Hôtel Monville), gourmet meals and the Pierre Lapointe concert (February 18 at 8 pm at the Théâtre Maisonneuve).



Bar George at Le Mount Stephen on Drummond will be part of the festival



A meat dish from Auberge Saint-Gabriel

There are other new additions, including *From Film to Table* activity with Studio Ghibli: a unique collaboration between this festival, the Japanese festival Yatai Mtk and the Cinéma du Parc. During the festival, the cinema will screen six Studio Ghibli films and a dozen Japanese restaurants in Montreal will add to their menu an emblematic dish taken from one of these feature presentations.

For more details go to www.montrealenlumiere.com.

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The panoramic view from Portus 369 in downtown Montreal

Mike's Resto Notes: Food Network Canada, Moushi expansion and GOODFOOD

Wall Of Chefs: Season 2 of *Wall Of Chefs* premiered Mondays at 10 pm on Food Network Canada. If you missed any episodes you can catch them on the Global TV app if you are a cable subscriber like myself. Back for another round of hosting is **Noah Cappe**, as a Wall of 12 Canadian culinary giants judge four amateur home cooks each episode, with the winner taking home \$10,000. The latter list includes Montreal-based chefs **Jae-Anthony Dougan** and **Danny Smiles**. We profiled Chef Dougan in *The Montrealer* last year when he was a contestant. Chef Smiles is a returning chef judge. He is the Head Chef and General Manager of the 200-year-old Hudson landmark, Auberge Willow Inn – one of the country's oldest hospitality institutions.

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Moushi Expansion: **Harold Busner** works in real estate. But as a foodie at heart, five years ago he opened a restaurant called Moushi. There are locations in Dollard des Ormeaux and Laval. These are mainly take-out and delivery spots. There are a few seats in DDO and more tables in Laval. Moushi also offers Big Daddy's Wings, Busner and his team hope to expand to Vaudreuil and Griffintown. Moushi has been committed to serving authentic Hawaiian Poké Bowls with a Japanese twist. This family-oriented restaurant tries to offer something for everybody on the menu be it raw, cooked, fried, baked, vegan or keto.



Oh yes, forget about the calorie count and try some of their delicious freshly baked cookies such as chocolate chip and birthday cake. Log on to <https://moushi.ca/>

GOODFOOD: Goodfood Market Corp, a leading online grocery company in Canada, has launched its on-demand quick delivery to key highly dense neighborhoods in Montreal. The service is available through the company's new micro-fulfillment centre in the city's downtown and will deliver orders to customers in approximately 30 minutes.

Pictured: Montreal-based Chef Jae-Anthony Dougan