



LECHOP 2016 – THE TIME IS NOW



LeChop 2016 is half way done, but there is still time to join the amazing [chefs](#) at one of the following five Montreal dining institutions: Decca77, L'Atelier d'Argentine Downtown, L'Atelier d'Argentine Vieux-Port, Newtown and Wienstein & Gavino's.

Still cannot decide what restaurant to choose? Check out episodes 2 and 3 of LeChop 2016 Below.

Have you picked your favorite chef? Decided on the best dish? Be sure to go to [LeChopMtl.com](#) and vote for your favorite dish each week for a chance to win a free LeCHOP meal for two! Be sure to follow the real-time voting updates and see if your favorite wins the week.

Who will it be? Natalia Machado (L'Atelier d'Argentine) and her self described sophisticated [Argentinian cuisine](#) Think bread-wrapped [Argentinian](#) sausage, classic [chimichurri](#), grapefruit salsa and empanadas saltenas. Giuseppe Sacchetti (Decca77) describes his cuisine as simple, local and in season, Charlevoix lamb, [Quebec](#) halibut, wild mushrooms, and oysters flavoured with [île d'Orléans](#) strawberries. [Jean-Sébastien Giguère's](#) (Newtown) passion lies with [Italian food](#). He provides [Montrealers](#) with fresh homemade pasta, meat

ragus, delicious risottos, and true Italian [Osso Bucco](#). Paulo Fraga (Wienstein & Gavino's) after becoming a professional at a very young age he has never looked back. Paulo's kitchen is a very loud, fast, hot, crazy, dangerous and organized place.

Looking to book your table, you can reserve [here](#), but be sure to reserve fast we know we will. You can also check out last year's event at this [link](#).