

LeCHOP: Montreal's 4th Annual Prix Fixe Culinary Event

Serves up an exclusive experience for dining enthusiasts

FOR IMMEDIATE RELEASE:

Montreal, QC January 6, 2016—Restaurants in Montreal are fired up and ready to serve up fine cuisine at chopped down prices! The 4th annual LeCHOP table d'hôte event takes place January 4, 2016 to February 11, 2016 at five participating restaurants.

L'Atelier d'Argentine Downtown, L'Atelier d'Argentine Vieux-Port, Decca77, Newtown, and Wienstein & Gavino's will host this celebration of fabulous food combined with a culinary competition of skill and taste. The event offers the perfect opportunity to enjoy a delicious prix fixe 3-course dinner for just \$25.00 at all participating restaurants.

The highlight of this year's event is a culinary competition, amongst four chefs from the five participating restaurants. The challenge will be featured in a 6-episode web series at www.lechopmtl.com and hosted by Olympic champion and television personality, Alexandre Despatie.

"I am thrilled to be hosting this year's LeCHOP web series," says Monsieur Despatie. "It is a riot filming with these crazy and talented chefs, all from my favourite restaurants where I can be found eating during the next six weeks."

The distinguished chefs will receive a secret ingredient each week and must use it to create a limited edition main dish. This limited edition dish will be offered in each restaurant during LeCHOP's prix fixe 3-course promotion. Diners can then vote once per week for their favourite dish online and monitor real-time voting updates at www.lechopmtl.com. Each vote is a chance to win one of the 5 weekly prizes for a FREE LeCHOP meal for two! Winners will be announced every Sunday and prizes must be redeemed by February 11, 2016.

About LeCHOP

Established in 2011 and presented by Ville-Marie Collection, a boutique hospitality company, Montreal's LeCHOP event was designed to promote and preserve dynamic dining establishments in Montreal during the first winter months. The event has gained popularity as an enjoyable, annual and affordable dining event.

"This year's culinary competition between the four chefs is a new twist on previous years," says Brian Bendix, CEO of Ville-Marie Collection. "We are very excited to take LeCHOP to the next level, engaging dining guests with this new direction."

"With all of the winter Montreal dining offers now available, the addition of the competition brings more focus to the food quality and creative development of our talented chefs," says Mr. Bendix. "Foodies and non-foodies can support our local restaurants, enjoy some exquisite flavours and help the culinary community thrive!"

It will be a cold January, but six weeks of LeCHOP will warm up Montrealers with fabulous food fare!

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About the Chefs

Chef Natalia Machado

Originally from Buenos Aires, Natalia combines the sophistication of Argentina's cuisine, fresh coastal produce, and inspiration from her mother's unique dishes to create exquisite food for Montreal's L'Atelier d'Argentine. Natalia has been offering flavourful tastes that tantalize the taste buds since joining the restaurant in 2013. **Her specialty:** bread-wrapped Argentinian sausage, classic chimichurri, grapefruit salsa and empanadas saltenas. **Accolades:** Winner of the Food Network's *Chopped and Sweet Genius* series.

Chef Jean-Sébastien Giguère

Inspired by the aromas of his dad's kitchen, Jean-Sébastien started his culinary journey at age 15. He joined the Toque! team in 2005 and became the kitchen chef in 2012. Now the executive chef at Decca77, Jean-Sébastien believes in simple, local and seasonal food. **His specialty:** Charlevoix lamb, Québec halibut, wild mushrooms and oysters flavoured with Île d'Orléans strawberries.

Chef Giuseppe Sacchetti

A Montréal-based chef with strong ties to his Italian heritage, Giuseppe (Joe) started cooking to bring family and friends together. A graduate of L'Institut de tourisme et d'hôtellerie du Québec, Giuseppe worked at Cavalli, Queue de Cheval, Time Supper Club and La Coupole. Although formally trained in classic French cuisine, Joe's passion lies with Italian food. **His specialty:** fresh homemade pasta, meat ragus, risotto and true Italian Osso Bucco. **Accolades:** A competitor on *Chopped* (November 2014)

Chef Paulo Fraga

A fan of watching cooking shows on PBS since childhood, Paulo was intrigued by the work of famous chefs including Julia Child. A professional chef early in his life, he owned and operated two successful restaurants in Montreal and overseas. Paulo is known for his very loud, fast, hot, crazy, dangerous and organized kitchen space.

About Ville-Marie Collection

Ville-Marie Collection is a boutique hospitality company specializing in multi-dimensional and cutting-edge dining and drinking experiences. Based in the culturally colourful and diverse city of Montreal, Canada, Ville-Marie Collection owns, operates, franchises, consults and manages businesses and venues across North America, Europe and the Middle East. Derived from the original TNG and Stambac International group of companies, Ville-Marie Collection is owned and operated by its three key executives and partners: Brian Bendix; Christopher Nacos; and Steven Elephant. Ville-Marie Collection is a proud supporter of Cedars CanSupport, helping cancer patients and their families, one person at a time.