



LECHOP 2016 - 4 CHEFS, 5 RESTAURANTS, 6 WEEKS!



Welcome to our first freezing winter day in [Montreal](#) and it was a cold one. But alas something to make us forget the winter blues did start today and we decided to share it with our audience.

Today is the first day of LeCHOP 2016. Running from January 4th to February 11th; diners can sample three course meals at one of five Montreal dining institutions. Decca77, L'Atelier d'Argentine Downtown, L'Atelier d'Argentine Vieux-Port, Newtown and Wienstein & Gavino's, will be participating in this year's event. The three course menus consist of three entrees, four mains (three constant dishes and one rotating LeCHOP [special edition](#) dish), and three desserts will be served at each restaurant, for the amazing and exclusive price of \$25.

This year – as a special treat there will be a chef competition. Each Monday for the next six weeks you will be able to view the latest episode of the competition at LeChopMtl.com. Hosted by former Olympic diving champion, [Alex Despatie](#), viewers can watch the four [chefs](#) create a limited edition dish with a mystery ingredient, the dish will be featured on the menu for one week only.

The first episode came out today and you can watch it here:

See something you like? 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.

Check out Alex Despatie and the four chefs below and pick your favorite. 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](#).