



SUMPTUOUS GASTRONOMY AND CASUAL COMFORT CUISINE

At Q's SUPERLATIVE DINING SPACES

MONT TREMBLANT, Quebec, Canada – Hotel Quintessence's cuisine team serves classic and contemporary dishes in splendid and unique surroundings.

Many boutique hotels have limited food service, but Quintessence pampers its guests with superb gastronomic cuisine, fine wines and spirits or comfort food. Q's exceptional dining spaces – both indoors and out – are casually elegant.

Imagine **Le Q Restaurant**, a handsome, formal-but-fun dining room. Step outside to the magnificent summer **Terrace**. Unwind in the superb **Wine Bar**, or commune with the chef in the exclusive **Jardin des Saveurs**, a private greenhouse. Whether it's breakfast in bed or lunch at poolside, dining at Q is the most special culinary experience in Mont Tremblant. It is one of the few establishments in Quebec to be honored by AAA-CAA with Four Diamonds for both hotellerie and dining.

The chef as artist: Executive chef Lindsay Petit has a unique style -- a delicate blend of French, American and Italian accents. Part of Petit's signature palette is presentation and he specializes in dazzling, artful plates that both please the eye and tantalize the appetite.

"Our menus are like an artist's white canvases," says Petit, "We add colours, always changing the look but using the freshest and finest ingredients. We use 'sterling' products."

Some of Q's dishes are based on organic produce from nearby farms; others feature the finest aged beef from Alberta or fresh oysters or fish flown in from chilly Atlantic waters. The herbs used in Quintessence's kitchen are grown in an organic garden for the hotel.

Chef Petit is a veteran of some of Canada's most prestigious and fashionable restaurants, including Chateau Whistler in British Columbia, and in Montreal - Prima Donna, Café Ferreira, Denise Cornellier Catering and Daniel Langlois' avant-garde multi-media complex, Ex Centris.

Le Q Restaurant: Indulge in a romantic, gastronomic dinner in Hotel Quintessence's elegant dining room. A wall of windows is sheltered by majestic pine trees and all diners have a view of magnificent Lake Tremblant. Rugged stone columns and rich leather chairs round out the sturdy look and unpretentious ambiance of a fine country lodge.

Le Q is formal but fun. Tablecloths are draped in pure white linens, and dinner is served on proper china with the regal blue-and-gold Q logo. Servers are sporting crisp white aprons over white shirts and whimsical red ties.

Chef Petit changes his menus with the seasons, but he always features variations on filet mignon, foie gras, lobster and fresh Maritime oysters. In addition, here are some of this season's highlights. *Bon appetit !*

Appetizers: Delicate, tantalizing: tartar-of-the-moment (delectable raw fish or meat), lobster and scallop soup provençale, saddle of rabbit stuffed with foie gras and truffles or warm ratatouille and tomato salad.

Main courses: Be seduced by divine meat, poultry and fish creations - curry-painted salmon, shrimp and saffron risotto, truffle and sage-scented chicken, pan-roasted duck breast or veal chop with mushroom duxelles.

Desserts: No one can resist these sinfully rich temptations made by Q's own pastry chef! -- dark chocolate and crispy praline cake; vanilla tart with caramelized pineapple and cardamom; ginger ice and coconut crème brûlée, molten chocolate cake or chocolate raspberry tart.

Sunday brunch: Where to start is the challenge at this splendid gourmet cornucopia which includes: leg of lamb, salmon with seared scallops, lobster, an omelette bar, duck confit, squid with roasted peppers, shrimp, Gaspé smoked salmon and mussels. *It's a feast – save room for:* excellent cheeses and a fabulous sweet table of crepes, cakes, pies, truffles and *mignardises*.

-- *In-Suite Dining* at the fireside in each suite or on a private terrace with a magnificent lake view. For breakfast, indulge in Eggs benedict and a sparkling champagne-and-orange juice. Lunch and dinner are available until 10 p.m. and night hawks have a choice of smoked salmon, fine terrines, and sweets.

-- **Lunch** can be leisurely or spontaneous! Quintessence's juicy Sterling Beef burger from Alberta puts Angus to shame! A classic club sandwich is made even tastier with a roulade of roast chicken; steak-frites features Q's fabulous French fries, and salads galore include Waldorf and Caesar.

-- **Q's Wine Bar:** A comfortable, convivial lounge with a wide selection of fine wines and champagne, rare single malt scotches, port, cognac and liqueurs. Guests may lounge in deep suede and leather seating or gather at the bar or around the piano. Amateur virtuosos are invited to tickle the ivories, although a sultry lounge singer takes centre stage on some Saturday nights.

The 5,000-bottle wine cellar with a tasting room allows connoisseurs to experience some of the world's best wines in exceptional conditions. Q's wine collection has been honored by the liquor commission, the Société des Alcools du Québec. (See press release on Wine Bar.)

A bistro menu of casual fare is served in the Wine Bar.

-- **Terrace dining 'al fresco'** is a sublime summer experience at Quintessence. The Terrace is partly shaded by towering evergreens and surrounding by lush landscaping. Patio tables overlook Lake Tremblant. A refined and delightful setting -- and a conversation piece like no other !

In summer, lunch at "Q" is a glorious, elegant event. Sample grilled salmon with sauté of fennel and cherry tomatoes, grilled vegetables with buffalo mozzarella and pesto on *focaccia*, roast Cornish hen with cider and honey, N.Y. steak with grainy mustard, or veal *bavette* with shallots and white wine. Here, sample crisp, cool summer salads and hot barbecues of scallop-and-shrimp brochettes, salmon or quail, all grilled to perfect on hot coals.

In fine weather, Quintessence also serves food and beverages pool-side. Here, lounging on cushy *chaises longues*, refresh with the best summery cuisine.

-- **Le Jardin des saveurs** (The Chef's Table) provides an exclusive culinary experience. Ladies and gentlemen, rev up your appetites. Quintessence's executive chef, Lindsay Petit, personally serves his creations in an intimate greenhouse for up to six privileged patrons.

When the guests have gathered in this pretty indoor garden setting, Chef Petit chats with them about his favorite dishes, perhaps hinting at a few trade secrets. He creates a five-to-seven-course gastronomic "tasting" menu and consults with the hotel's sommelier for the best wines to enhance the food. The Chef's Table is where Quintessence showcases truly local delicacies as well as its sophisticated 5,000-bottle wine cellar.

“It’s also a great place for adventuresome diners to try some of our new dishes,” SAYS Chef Petit. “We serve our patrons’ favorite dishes or we experiment with new gourmet foods.”

“Chef’s Table guests have tried our lobster crème brulée and our tuna-and-foie gras duo and those dishes have been such a success that they’re now on the menu.”

Here is a sampling of Le Jardin’s exceptional dishes: crème brûlée of lobster and Quebec matsutake (pine) mushrooms; smoked duck breast with truffle vinaigrette and sun-dried tomato; seared foie gras with butter- poached lobster claw, lamb cooked three ways (confit shoulder, navarin in pastry crust, and grilled chop), scallop ceviche in a shooter glass.

.....

HOTEL QUINTESSENCE is one of the finest country lodges in North America, a luxurious 30-suite boutique hotel in Mont Tremblant. A blend of Old World graciousness and contemporary country style, this superb establishment is renowned for its rugged granite, fieldstone and wood exterior and superlative rich interiors.

Quintessence has a unique location and a splendid setting in the rugged Laurentian mountain region. The hotel is the only lodging property that is both at the foot of Mont Tremblant's charming slope-side village and also lakeside, on the shore of magnificent Lake Tremblant. "Q" also is 2 km./ 1.2 mi. from Le Circuit Mont Tremblant, an international auto-racing venue and site of many prestigious auto club rallies such as Ferrari and Porsche.

Quintessence is distinctive for its infinity-edge swimming pool, its sweeping, sublime Presidential Suites, the private and historic Clagett's Cabin, the exquisite boutique spa Sans Sabots and the gorgeous chandelier of Swarovski crystals in the lobby.

Quintessence has gourmet cuisine, fine comfort food and a connoisseur’s collection of wine and spirits. Its exceptionally large suites feature wood-burning fireplaces, fabulous featherbeds and opulent marble bathrooms with heated marble floors, air-jet tubs, private water closets and rain-showers. Impeccable service is a priority at "Q" and no detail is insignificant.

Most compelling at "Q" are the stunning views of lovely Lake Tremblant and the thick forests and daunting mountains beyond. This majestic Laurentian region landscape is visible from virtually all vantage points at “Q.”

Mont Tremblant is a four-season resort 90 minutes north of Montreal that is a leader in downhill skiing and boarding, golf, auto-racing, cross-country skiing, hiking and mountain biking.

Michel Tremblay
General Manager
Hotel Quintessence
Tel: (866) 425-3400
michel.tremblay@hotelquintessence.com

HOTEL QUINTESSENCE
(819) 425-3400, (866) 425-3400
WWW.HOTELQUINTESSENCE.COM