

# Restaurant Rap

## Roundup of recently visited restaurants

By Mike Cohen

### **Chez Delmo: French restaurant specializes in delicious fish and seafood**

Located at 275 Notre Dame Ouest, near the heart of Old Montreal, *Chez Delmo* has gone through several incarnations since first opening in 1932. Five years ago Benoît Dessureault and Adam Bornell, who had previously worked in the print-media advertising business, did what any serious customers of a good restaurant would – they bought *Chez Delmo*. Unquestionably, they were the right men for the job as the restaurant has been booming ever since.

*Chez Delmo* is known as a French restaurant specializing in fish and seafood and I must say they really know how to do it right. I began with a mixed salad, accompanied by some cherry tomatoes and some dynamite house dressing while the other order turned out to be an endive salad which resulted in a huge thumbs up. We next shared the salmon tartare, with coriander and capers, with some pieces of melba toast which enabled us to taste the dish as a spread. Then came the oysters, guaranteed to be available in season. We ordered 12 of them, with two different sauces to try. At *Chez Delmo*, they were out of this world. While six each should have been plenty, when I ate my last one I was still craving for more.

For the main course we opted for the Dover sole – an item which is not readily available at most Montreal restaurants. It came with some mashed potatoes and

vegetables. We also saved room to share a 1.75 pound lobster. It came with rice pilaf and vegetables.

**Allô! Mon Coco Expands:** Known for their mouth-watering breakfasts, Allô! Mon Coco! (<http://allomoncoco.com>) has

quickly become the sought-after breakfast, lunch and at some franchises a late afternoon/early supper spot for Quebecers. Serving unique plates with locally sourced ingredients, fresh fruit, and delicious potatoes and having generous portions, the brand continues to expand. Owner Tom Bountis recently marked his creation's 15<sup>th</sup> anniversary. There are now 20 locations in Quebec and many more

on the way in this province, not to mention Ontario and the United States. Bountis told me that he plans to open eight new locations in 2017 alone. Of the eight new spots to come, one will be in the old Stitches storefront in the plaza next to the former Blue Bonnets in the same section as P.F. Chang's and Porto Vino and a few doors down from Baton Rouge and Marathon Souvlaki.

### **Vieux-Port Steakhouse: Located at 39 St. Paul Street, right in the heart of Montreal**

Vieux-Port Steakhouse ([www.vieuxportsteakhouse.com](http://www.vieuxportsteakhouse.com)) has the capacity to accommodate up to 1,000 diners at a time. For the seasonal terrace, there is room for 250. The menu here is extensive to say the least. You can start off with some cocktails, such as an excellent glass of Bellini (sparkling white wine with peach *schnapps*) and then consider the seafood platter as we did as a starter. Appetizers include salads and a homemade crab cake, salmon tartar, escargots au gratin and roast beef poutine. I enjoyed my house salad, with honey mustard dressing. Steaks are served with garlic mashed potatoes and vegetables. I ordered the 16 ounce rib steak, with some mushroom sauce on the side.



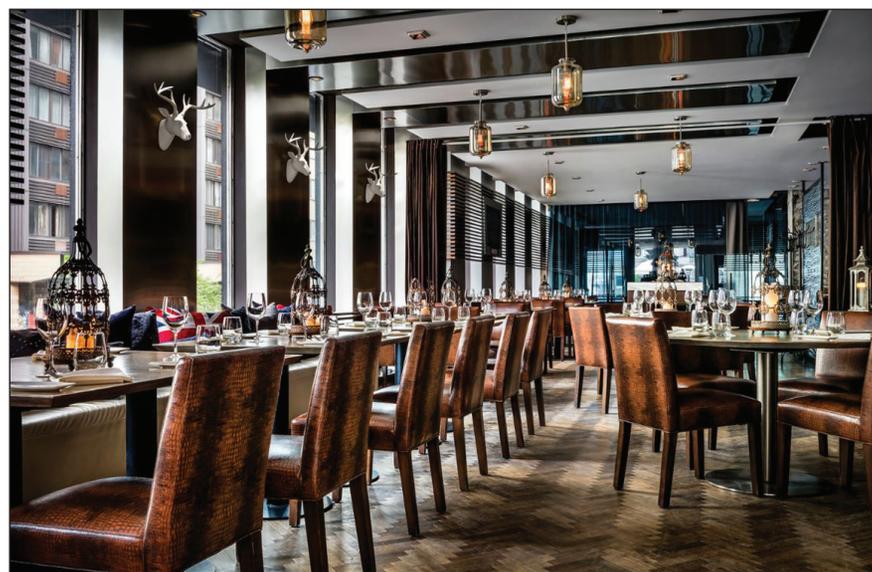
Restaurant le Vieux Port has a cozy ambiance

One of the dishes we enjoy most here is the miso-glazed black cod. For dessert, we shared the *crème brûlée* and the *apple pie with ice cream*.

**BRANZINO:** Conveniently located at the corner of Sherbrooke Street West and St. Mathieu, Le Méridien Versailles also is home to Branzino Restaurant ([www.branzino.ca](http://www.branzino.ca)), where executive chef, Alexandre St-Amand-Tremblay offers gourmet Mediterranean-inspired cuisine for breakfast, lunch and dinner. While most of the hotel guests take advantage of the breakfast menu, this also becoming a popular spot for business meetings first thing in the morning. The same can be said for lunch, where the selections change every Tuesday. First of all, let me say that this is probably one of the best value for your dollar lunches in the city. For only \$22 per person you have a choice of soup, salad or an appetizer, a main course, dessert and coffee.

The restaurant has a very large selection of cocktails and wine. On this day the main courses consisted of pizza, hamburger, smoked meat sandwich, veal schnitzel, grilled salmon, chicken tagliatelle and beef tartar. My friend Sam ordered the Branzino Burger, made with AAA beef, cheese, smoked meat, lettuce, tomato and some spicy mayo on the side. It came with crispy French Fries. For dessert Sam had the chocolate prism, a piece of soft and out of this world mousse with a crispy outside layer. I decided to try the raspberry cake, which came with a layer of Jello-like raspberry at the top and vanilla in the slices. Both cakes came with some whipped cream on the side.

Share your feedback with Mike at [info@mikecohen.ca](mailto:info@mikecohen.ca). Follow him on Twitter @mikecohensl.



BRANZINO is located downtown at Sherbrooke and St. Mathieu

### **The Beach Creek and Boathouse continued from page 25**

Come September they offer dinner daily, and lunch on the weekends. They open for dinner on weekends in October, until October 15. Happy hour is from 4 to 6 pm and take-out is available as well.

We were seated in the nicely air conditioned second floor. Our lovely server Michaela went over the daily specials and some recommendations from the menu. I started off with a mouth-watering Pina Colada while another member of our party enjoyed a glass of Pinot Grigio. Some fresh dinner rolls arrived at the table piping hot. We ordered two appetizers to share: the cold shellfish sampler contained three clams and three oysters on the half shell and chilled shrimp cocktail, with some delicious dipping sauces; and the Maryland style

crab cake, broiled and served with a siracha remoulade sauce. Michaela then brought a bowl of house salad for the three of us to share. It was superb, with a house vinaigrette dressing and plenty of croutons.

For the entrées, we had a wonderful choice among meat and poultry, pasta and fresh seafood. Our selections were the broiled seafood combination, seafood à la vodka and the king cut prime rib. The broiled seafood combo is the restaurant's best seller and includes a delicious sampling of fresh local flounder, shrimp, scallops, crab imperial and clams casino. Seafood à la vodka included shrimp, scallops, crab meat and penne, tossed in a cream rosé sauce. As for the prime rib au jus, it was cooked perfectly and cut like butter. All dinners are served with the garden salad, rolls and two choices from either French fries, baked potato, roasted red bliss, the daily vegetable,

cold slaw or apple sauce. Pasta (marinara or butter) or for \$2 Alfredo can be substituted for the two sides.

When it came time to order dessert, Michaela tempted us with her description of the homemade decadent chocolate pie. The recipe apparently comes directly via the chef's grandmother. Well, it was beyond "decadent" and highly recommended. The chocolate had a fabulous fudge flavor and there was plenty of whipped cream and chocolate sauce as well.

Take note that the sunset specials include two entrées for only \$29. There is also a children's menu, with items at \$8 each. You can call the restaurant directly at 609-729-5301.

For more information or a list of dining options please visit [www.WildwoodsNJ.com](http://www.WildwoodsNJ.com) and click on "Where to Eat" or call 1-800-WW-BY-SEA (800-992-9732).