www.tomdouglas.com

## **Dateline Montreal...**

They really do speak mainly French here!

I'm not really an idiot, but I was kind of surprised. I guess I expected maybe a 50/50 mix with English, but having just spent four days of Loretta's fall break there I came away thinking 90/10 en Françoise. Strolling through the older parts of town you might easily feel that you were on the streets of Paris. Most every corner is dotted with bistros, brasseries, cafes, boutiques and small groceries.

Jackie and I are thinking about opening a bagel bakery and this grand city is famous for a wood fired version. Both <u>St. Viateur</u> and <u>Fairmont</u> bagel bakeries were on my list to visit with the locals evenly split on which is better. To me there was no

contest. Fairmont easily bested their rival with a nicely chewy texture, achieved through a honey-sweetened water boil. Then they are dredged in sesame seeds, plopped onto 6 foot long wood slats and slipped into the wood burning brick oven for baking. YUM!

Some memorable meals were eaten at <u>Le Local, Garde Manger</u>, L'Express, <u>Holder</u> and a delicious "Smoked Meat" (same as pastrami) sandwich with deli mustard on rye at <u>Schwartz's on Rue Saint Laurent</u>. I would definitely visit for a weekend in this city again, but next time I would bone up on my French first.



Home | Lola | Palace Kitchen | Dahlia Lounge | Dahlia Bakery | Etta's | Serious Pie | Catering | Events | Blog & News | Contact | Store

© Tom Douglas, All Rights Reserved | About Tom and Jackie | Employment | Newsletter Signup

Tom Douglas Restaurants is concerned about your privacy. We do not rent, sell or exchange email addresses. Write us at: Tom Douglas Restaurants, 2030 5th Ave Seattle,WA 98121

Change email, preferences (sample@tailoredmail.com)
Stop getting these updates
Newsletter Signup

