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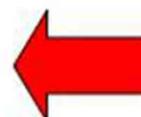
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Sofitel Montreal Goes Moroccan



Mmmmoroccan!

What do you say to authentic cuisine from this North African country? We said "yes!" when we were invited to the **Sofitel Montreal Golden Mile** to sample the traditional fare. The event? Moroccan Week (from September 27 to October 9), which will take place at the hotel's **Renoir restaurant**, celebrating the success of Sofitel's Moroccan hotels. Chef Hicham Hassan (from **Sofitel Fès Palais Jamaï**) was on-hand to train Chef Deff Haupt and his team to bring these culinary gifts to Montreal for a week.



We dived right into the impressive spread, which was flavourful and colourful. Spices were plentiful, as were the distinct hint of citrus (orange and lemon were particularly present in many dishes).

The starter included a myriad of cold salads, from a tangy carrot salad (made with olive oil, coriander and oranges) to a spicy curried lentil salad. We were especially fond of the seven-vegetable couscous with lamb and a side of *tfaya* sauce, a confit made with caramelized red onions, plump raisins, and roasted almonds. Is your mouth watering yet?

The main course was the aromatic chicken *tajine* with olives and preserved lemons, followed by dessert: an orange salad made with orange flower water. Lunch was capped off with a sweet mint tea and various Moroccan cookies. The perfect end to our culinary voyage! The dinner menu at the Renoir costs \$48 (per person), giving you your very own taste of the Mediterranean!

Montreal isn't the only North American city with a Moroccan flair: Sofitel hotels in Washington D.C. and New York City are hosting their own Moroccan Weeks, respectively offering menus from hotels in Rabat and Marrakech. While we can't all lounge in luxury in one of the Sofitel's seven Moroccan hotels, sampling the nation's deliciously diverse culinary delights is second best!

