

FOUR SEASONS MONTREAL REOPENS WITH BRAND NEW CHEF, TERRASSE



ROCHELLE LASH

Staff members at Four Seasons Hotel Montreal are masked and guests are asked to take temperature checks. Certain facilities, such as dining or lounge tables and the swimming pool, might be limited to a few bubbles. Opening hours are changing gradually.

The hyper-chic Four Seasons opened in downtown Montreal in May 2019, bringing a splash of glamour and a heady rush of social energy. The beautiful people from near and far were graced with a sophisticated hangout that hummed with unmatched quality and captivating design.

It was an instant success. Marcus offered winning food and drink in three spaces: a ravishing brasserie popular for sumptuous seafood towers and filet mignon with truffles; a see-and-be-seen cocktail lounge; and the dusky Nightbar, where absinthe fumed in a silver urn.

The hotel and the Spa at the Four Seasons are the only two establishments in Montreal to rate five stars from the influential Forbes Travel Guide. The seductive accommodations are the embodiment of understated luxe — serene retreats where brushed metal accents glow against ebony furniture and white beds. The spa sprinkles gold dust on the rich and famous who hope to plump wrinkles and soothe the stressed bodies.

Paradise was lost in less than a year due to COVID, but the exclusive hotel recently reopened, all of its lustrous high points intact. Exciting updates



The Four Seasons Hotel Montreal's marble guest bathrooms have soaking tubs with views.

PHOTOS: FOUR SEASONS HOTEL MONTREAL

include a new executive chef, Jason Morris, and a new terrasse, Mistral, for bubbly and bites.

If you like a low profile, the new Four Seasons app permits guests to check in and out remotely and request in-room dining and concierge services online.

But most patrons are ready to be out and about. Four Seasons reservations are approaching pre-COVID levels, and Marcus is well booked for a while to come.

You can staycation in style, or buy a loved one a lavish gift. The Culinary Journey With Marcus starts at \$695 and includes valet parking, a welcome treat and a \$125 credit (or \$250 in a suite) toward the \$350 tasting menu, served in-room (valid until Aug. 31).

New terrasse: Interior designer Madame Bombance of Montreal has created a leafy, summery escape in a discreet fifth-floor area, looking out onto the Leonard Cohen mural. French-inspired and fashionable, Mistral is a pop-up terrasse with a Provençal theme that comes alive with pink pastel decor wrapped in greenery, rustic wooden tables, olive trees and baskets of flowers. There are



The updated menu at Marcus focuses on gourmet seafood. Expect celebrity chef Marcus Samuelsson to make guest appearances.

sun-brellas during the day and lanterns at night.

"People are intrigued and excited to return to the Four Seasons ... anticipation is high," said David Wilkie, the hotel's general manager. "And Mistral is a distinct offering where you can truly enjoy summer in a city wild about outdoor dining."

Moët & Chandon Champagne fuels the fun, along with fruity cocktails flavoured with lemon, berries, ginger and pineapple. Cuisine highlights include ceviche, veal with capers, lobster, panzanella, fries with truffle mayonnaise, and sucrine, an authentic south-of-France salad

with candied zucchini and crispy potatoes.

Morris @ Marcus: Celebrity chef Marcus Samuelsson will make guest appearances, but Jason Morris is the new on-site executive chef at Marcus. At 34, this Montreal wunderkind has twice been named one of enRoute magazine's top 10 chefs in Canada. He has co-owned Le Fantôme and Pastel, and he is a fish aficionado influenced by Japan and France, with experience at Estiatorio Milos, Maison Boulud and Michelin-starred restaurants in Europe.

Marcus has a busy and buzzy brasserie style, but make no mis-

IF YOU GO...

Four Seasons Hotel Montreal: 800-819-5053, 514-843-2500, fourseasons.com/montreal; 1440 de la Montagne St. Staycation culinary package from \$695, until Aug. 31. Rooms regularly start at approximately \$540 (suites cost more). Fifteen per cent off when purchasing 10 days in advance. Includes indoor pool, sauna, steam and fitness centre (all by reservation), twice-daily housekeeping (on request), iPad for in-room dining and concierge services, Byredo toiletries from France, yoga mats, PressReader app, in-room Nespresso, Wi-Fi, shoeshine, hypoallergenic bedding, 65-inch TVs.

Marcus: 514-843-2525; reservations recommended. Please check for schedule changes; dinner currently served Wed.-Sun.; brunch Sun. 11 a.m.-3 p.m. Mistral: Thurs.-Fri. from 4 p.m., Sat.-Sun. from 1 p.m.

take — it is formal, too.

"The menu is driven by seafood," said Morris, who meticulously sources fresh fish from Tadoussac to Tokyo. He has updated the menu, but kept Marcus's crudos and tartares, as well as spicy seafood pasta and fish en papillote.

His new standouts include crab salad, black bass, halibut and grilled octopus, as well as Berber-accented lamb chops and filet mignon with truffles. If you're in the mood for an extravagance, you can feast on caviar, lobster, foie gras and oysters.

For now, breakfast and lunch are served only in-room, but Marcus's Sunday brunch is a hit, with dishes including avocado toast, signature scrambled eggs and eggs Benedict.

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