



Press release  
For immediate release

## LE FESTIN DU MARCHÉ: A NEW SEASONAL GOURMET ADVENTURE

A 100% farm-to-table menu created by women for the  
inaugural event at Jean-Talon Market



**Montreal, June 16, 2025** – Jean-Talon Market invites everyone who loves good food to the **inaugural Festin du Marché**, a five-course gourmet experience showcasing the talent of top female chefs: Ashley Thornton (private chef and consultant), Karine Beauchamp (Restaurant de l'ITHQ), Emilie Madeleine (Manu Cornuto), Natalia Machado (Ferreira Café) and Natacha Lehmann (Pâtisserie Clémentine). The event will take place **on the second floor of Jean-Talon Market on July 11 at 6 p.m., July 12 at noon and July 12 at 6 p.m.** The menu will highlight products from our market vendors and local vineyards led by women. **Tickets are on sale now for \$115, not including optional wine pairings.**

“We are proud to launch the Festin du Marché with an all-female group of chefs. With this event, we’re highlighting the talent and expertise of the female chefs, winemakers and artisans who are shaping our culinary culture and raising its profile locally and internationally. We invite everyone to come and enjoy this delicious and unforgettable experience celebrating the essential contributions women make to our public markets,” said **Nicolas Fabien-Ouellet, executive director of the Société des Marchés publics de Montréal.**

### Five chefs celebrate seasonal produce

For this inaugural edition of the Festin du Marché, chefs **Ashley Thornton** (private chef and consultant), **Emilie Madeleine** (Manu Cornuto), **Karine Beauchamp** (Restaurant de l'ITHQ), **Natacha Lehmann** (Pâtisserie Clémentine) and **Natalia Machado** (Ferreira Café) will share their vision of local gastronomy with inspired and generous creations. Each chef has created a seasonal dish that highlights at least one local product or company led by women. The group, presented in collaboration with La Tablee au féminin, took up the challenge with gusto. The inaugural Festin du Marché, supported by Hôtel ZÉRO 1, will be a unique opportunity to **discover innovative women** who are pushing the culinary professions forward with their passion and commitment to excellence.

### Women excelling in beverages

Wine pairings and the drinks list, developed by sommeliers **Marie-Josée Beaudoin** (Sabayon) and **Caroline Beaulieu** (Légende Restaurant) in collaboration with La Tablée au féminin, will bring even more pleasure to this gourmet adventure. They have selected wines, ciders and spirits made by women, completing the gourmet meal's unifying theme. Diners can enjoy the pairings for \$35 (prepaid online) or \$50 (on-site) – save \$15 by booking online! The beverage list will also include ciders, beers and non-alcoholic drinks.

## Menu

### **Ashley Thornton**

[Private chef and consultant](#)

Tempura zucchini blossoms stuffed with eggplant and white miso, tomato-honey emulsion with honey from Miels d'Anicet and micro shiso

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### **Karine Beauchamp**

[Restaurant de l'Institut de tourisme et d'hôtellerie du Québec](#)

Smoked Arctic char with cloudberry from Oushata, crème fraîche with dulse, cloudberry jelly, cucumber and squid-ink tapioca tuile

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### **Emilie Madeleine**

[Mano Cornuto](#)

Pasta with pesto alla Trapanese

Cherry tomatoes, toasted almonds, Pecorino Romano, garlic, piment d'Espelette, basil, mint oil and semi-dried tomatoes

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### **Natalia Machado**

[Ferreira Café](#)

Porco à Alentejana

Braised pork belly from Porcmeilleur, white wine and Japanese clams from British Columbia, roasted peppers and black olive powder

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### **Natacha Lehmann**

[Pâtisserie Clémentine](#)

Rolled cake, whipped white chocolate ganache with sweet clover from Gourmet Sauvage, sorbet with Ferme Bourdelais raspberries, fruit tuiles

**Tickets are on sale now for \$115. The wine pairings is \$35 when bought online with the tickets and \$50 when bough on-site. <https://www.marchespublics-mtl.com/fr/evenements/festin-du-marche>**

Service included. Tax not included

*This event is made possible by the support of the Ville de Montréal, La Tablée au féminin and Hôtel ZÉRO1*

<https://www.marchespublics-mtl.com/en>

**À propos de la Société des Marchés publics de Montréal**  
Entreprise d'économie sociale, la Société des Marchés publics de Montréal est la référence en matière de planification, de développement et d'opération d'un marché public. Elle a pour mission d'améliorer l'accès aux produits frais à travers un réseau de marchés publics qui rapproche la population montréalaise des producteur·trice·s et artisan·e·s agroalimentaires d'ici. Depuis 1993, elle est mandatée par la Ville de Montréal pour assurer la gestion du Marché Atwater, du Marché Jean-Talon, du Marché Maisonneuve, de six Marchés de Quartier et de trois Marchés Solidaires. Organisme à but non lucratif, sa gouvernance repose sur un conseil d'administration mixte, composé de cinq marchands et de cinq résidents de l'agglomération de Montréal et son assemblée des membres regroupe près de 200 membres qui commercialisent aux marchés publics. Son réseau est visité par plus de trois Montréalais·e·s sur quatre et cumule plus de 3 millions de visites annuellement.

**About La Tablée au Féminin**  
Created in 2024, La Tablée au Féminin was founded with the aim of creating a support and mutual aid network for women working in the tableware and hospitality industries. Through the organization of events, they aim to build bridges between women in different areas of the industry and create momentum to advance the representation of women in a predominantly male-dominated professional world.

**À propos de l'Hôtel ZÉRO1**  
Situé au cœur du centre-ville de Montréal, l'Hôtel ZÉRO1 est un établissement indépendant moderne et confortable, offrant à ses clients une expérience de séjour unique. Depuis déjà 13 ans, l'Hôtel ZÉRO1 accueille une clientèle corporative et d'agrément internationale. Engagé dans la promotion de la culture locale et bénéficiant d'un emplacement privilégié dans le Quartier des spectacles, ZÉRO1 est fier de soutenir des initiatives mettant en valeur les talents et les produits de la région.

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**Pour toute entrevue ou demande d'informations, n'hésitez pas à contacter:**

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