



**Sel de la Terre Long Wharf
Ten Year Anniversary Celebration
TO BENEFIT HOSPITALITY HOMES**

TUESDAY, APRIL 6 AT 6PM
\$78 PER PERSON

First Course
CHEF DANIEL BOJORQUEZ

2008 SAINT-PEYRE, PICPOUL-DE-PINET, CÔTEAUX-DU-LANGUEDOC, FRANCE
Roasted vegetable terrine with grilled focaccia, frisée and bacon vin

Main Course
CHEF LOUIS DIBICCARI

2008 CRIOS DE SUSANA BALBO, "ROSÉ OF MALBEC", MENDOZA, ARGENTINA
Seared Atlantic sea scallops, charred pepper vinaigrette, radishes, English peas, croutons

Third Course
CHEF BENJAMIN KNACK

2005 CHÂTEAU ARMANDIÈRES, CAHORS, FRANCE
Provençal braised boneless beef short ribs; pommes purée, gremolata, fava beans and petite spring onions

Dessert Course
CHEF GEOFF GARDNER

2008 BANFI, "ROSA REGALE", BRACHETTO D'ACQUI, PIEMONTE, ITALY
Chocolate pavé, hazelnut shortbread, chocolate pudding and malted milk chocolate ice cream

*Menu subject to change

*Limited availability. Reservations are required. Please call us at 617-720-1300 to reserve.

Sel de la Terre – Long Wharf
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Boston, MA 02109
617-720-1300
seldelaterre.com