

Sel de la Terre Natick

“Wine Tuesday”

Wine Tasting Dinner

It's Summer Somewhere: Australia & New Zealand

Tuesday, February 21, 2012

first course

2010 BARKER'S MARQUE, "3 BROOMS", SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

White anchovies on toasted baguette with chorizo vinaigrette

second course

2009 TORBECK, "WOODCUTTERS", SÉMILLON, BAROSSA, AUSTRALIA

Pan seared tuna with quinoa and carrot-ginger purée

main course

2010 MT DIFFICULTY, "ROARING MEG", PINOT NOIR, CENTRAL OTAGO, NEW ZEALAND

Grilled pork tenderloin with potato gratin and pinot noir reduction

cheese course

2008 JIM BARRY, "THE COVER DRIVE", COONAWARRA, SOUTH AUSTRALIA

TBD

(Additional glasses of featured wines available for \$10)

dessert course

TBD (+\$7)

side dishes

Rosemary pommes frites (+\$5.95)
Sautéed spinach with parmesan (+\$5)
Truffled macaroni and cheese (+\$7)