

Sel de la Terre Natick

“Wine Tuesday”

Wine Tasting Dinner

It's Summer Somewhere: Southern France

Tuesday, February 28, 2012

first course

2010 SAINT-PEYRE, PICPOUL-DE-PINET, COTEAUX DU LANGUEDOC, FRANCE

Smoked salmon crêpes with dill and tarragon crème fraîche

second course

2009 TRIENNES, “SAINTE FLEURS”, VIOGNIER, VIN DE PAYS D’OC, FRANCE

Mushroom tagliatelle with fried eggplant

main course

2007 CHATEAU DE SERAME, MINERVOIS, FRANCE

Chicken pot au feu with winter vegetables

cheese course

2009 PUYDEVAL, CABERNET/SYRAH, VIN DE PAYS D’OC, FRANCE

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)