

Sel de la Terre Natick

“Wine Tuesday”

Wine Tasting Dinner

An Evening of Wine & Chocolate

Tuesday, February 7, 2012

first course

2009 JOH. HAART, PIESPORTER TREPPCHEN, RIESLING, MOSEL, GERMANY

Bacon and frisée salad with white chocolate vinaigrette

second course

2009 VIÑA SASTRE, TINTO, RIBERA DEL DUERO, SPAIN

Cocoa and coffee crusted venison with spaetzle and roasted root vegetables

main course

2010 VIGNETI ZABÙ, NERO D’AVOLA, SICILY, ITALY

Chicken mole with toasted sesame seeds

cheese course

2006 WESTPORT RIVERS, “CUVÉE RJR”, BRUT, WESTPORT, MASSACHUSETTS

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)