

Sel de la Terre Natick

“Wine Tuesday”

Wine Tasting Dinner

Argentina

Tuesday, March 20, 2012

first course

2010 CRIOS DE SUSANA BALBO, TORRONTES, SALTA, ARGENTINA

Smoked trout salad with arugula, pear and citrus vinaigrette

second course

2010 CARELLI, “LATITUDE 34°”, MALBEC, MENDOZA, ARGENTINA

Bacon wrapped leg of rabbit with mustard spaetzle

main course

2009 BEN MARCO, MALBEC, MENDOZA, ARGENTINA

Grilled skirt steak with potatoes Anna and chimichurri

cheese course

2009 JEAN BOUSQUET, “RESERVA”, MALBEC, TUPUNGATO VALLEY, MENDOZA, ARGENTINA

TBD

(Additional glasses of featured wines available for \$9)

dessert course

TBD (+\$7)

side dishes

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