

Sel de la Terre Natick

“Wine Tuesday”

Wine Tasting Dinner

Spain

Tuesday, March 27, 2012

first course

CASTELLROIG, BRUT, CAVA, PENEDES, SPAIN

Pork rillette with poached black mission figs

second course

2010 VAL DE SIL, “MONTENOVO”, GODELLO, VALDEORRAS, SPAIN

Roasted quail with toasted farro and bacon vinaigrette

main course

2009 VIÑA SASTRE, TINTO, RIBERA DEL DUERO, SPAIN

Grilled pork tenderloin with pommes purée and Swiss chard

cheese course

2006 CUNE, “RESERVA”, RIOJA, SPAIN

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)