

Sel de la Terre Natick

“Wine Tuesday”

Wine Tasting Dinner California

Tuesday, March 6, 2012

first course

2010 ROTH ESTATE, CHARDONNAY, SONOMA COAST, CALIFORNIA

Roasted beets with sunchoke mousse and pea shoots

second course

2009 LINCOURT, PINOT NOIR, SANTA RITA HILLS, CALIFORNIA

Duck confit tagliatelle with asparagus and cherries

main course

2009 MAURITSON, ZINFANDEL, DRY CREEK, CALIFORNIA

Roasted lamb shoulder pot pie, seasonal root vegetables

cheese course

ROEDERER ESTATE, BRUT, ANDERSON VALLEY, CALIFORNIA

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)