

Sel de la Terre Natick

“Wine Tuesday”

Wine Tasting Dinner

Bubbles, Bubbles Everywhere!

Tuesday, April 10, 2012

first course

ADAMI, “GARBÈL”, BRUT, PROSECCO, TREVISO, ITALY

Salmon tartare

second course

CASTELLROIG, BRUT, CAVA, PENEDÈS, SPAIN

Confit duck ravioli with sage cream sauce

main course

LOUIS DE GRENELLES, “CORAILS”, BRUT ROSÉ, SAUMUR, LOIRE, FRANCE

Crab melt with bacon, avocado and paprika chips

cheese course

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

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)