

Sel de la Terre Natick

“Wine Tuesday”

Wine Tasting Dinner

Loire Valley

Tuesday, April 24, 2012

first course

2010 BRANGER, “LE FILS DES GROS MOUTONS”, MUSCADET SÈVRE ET MAINE, LOIRE, FRANCE

Hama hama oysters on the half shell with black pepper mignonette

second course

2010 GUY ALLION, “LES MAZELLES”, SAUVIGNON BLANC, TOURAINE, LOIRE, FRANCE

Ham and English pea chowder

main course

2009 NAU FRERES, “LES BLOTTIÈRES”, CABERNET FRANC, BOURGUEIL, LOIRE

Grilled tuna with black quinoa, fennel and bing cherry salad

cheese course

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

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)