

# ***Sel de la Terre Natick***

## ***“Wine Tuesday”***

### ***Wine Tasting Dinner Pacific Northwest***

Tuesday, April 3, 2012

#### **first course**

*2010 WATERBROOK, “MELANGE BLANC”, COLUMBIA, WASHINGTON*

Bibb lettuce with candied pecans and blue cheese

#### **second course**

*2007 AUGUST CELLARS, PINOT NOIR, WILLAMETTE, OREGON*

Blue cod tempura with pickled cauliflower and beurre blanc

#### **main course**

*2009 TORII MOR, “BLACK LABEL”, PINOT NOIR, WILLAMETTE, OREGON*

Herb roasted organic chicken with sweet potato gratin

#### **cheese course**

*2009 CORVIDAE, “ROOK”, CABERNET/MERLOT/SYRAH, COLUMBIA, WASHINGTON*

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)