



Regions of France Wine Dinner

March 20, 2010

Starters

Almond-dusted diver scallops with tarragon beurre noisette
Smoked duck pot stickers with candied plum and ginger soy reduction

Helfrich Pinot Blanc – Alsace, France

Greens

Spinach and endive with sundried sour cherries, savory pecan streusel, Camembert cheese and
sherry maple vinaigrette

Cuvee Anne Laure Riesling - Alsace, France

Sea

Pan-seared loup de mer with preserved artichoke bargoule, spring pea risotto and lemon gastrique

Bouchard Aine Fils Macon Villages - Burgundy, France

Land

48 hour short ribs and sous vide veal shank with black pepper parmesan fingerling potatoes,
braised mustard greens and house made stone ground mustard jus

Chateau Ferrande Rouge – Bordeaux, France

Sweets

Hot toffee pudding cake with candied hazelnut ice cream, white chocolate truffles
and port wine caramel

Rhoning Stones – Cotes du Rhone

For reservations, please call 800-546-5433.

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