



Sel de la Terre Back Bay

Wine Wednesday: Sel de la Terre Clam Bake

Wednesday, July 28, 2010

First Course

2008 BRANGER, "LE FILS DES GRAS MOUTONS", MUSCADET SÈVRE ET MAINE, LOIRE
Moon Shoal oyster stew, melted leeks, fennel, grains of paradise

Second Course

2009 VAL DE SIL, "MONTENOVO", GODELLO, VALDEORRAS, SPAIN
Grilled littleneck clams, watermelon, crispy bacon, caper vinaigrette

Main Course

2009 COMMANDERIE DE LA BARGEMONE, ROSÉ, COTEAUX D'AIX EN PROVENCE, FRANCE
Andouille sausage, smoked mussels, roma beans, corn nage, lavender

Cheese Course

2008 VIGNETI ZABÙ, NERO D'AVOLA, SICILY, ITALY
TBD

Dessert Course

TBD (+ \$7)

Side Dishes

Rosemary pommes frites (+\$6.95)
Sautéed Apple Street Farm Swiss chard (+\$6.95)
Grilled asparagus, lemon-thyme vinaigrette (+\$7.95)
Pommes Robuchon (+7)

Additional glasses of featured wines available for \$9.

Please call us at 617-266-8800 to make a reservation.

*Menu is subject to change