



# Sel de la Terre Natick

## Wine Tuesday: Alsace

Tuesday, August 10, 2010

### First Course

2009 ALBERT MANN, "VIEILLES VIGNES", PINOT BLANC, ALSACE 2008

Granny Smith apple tart with fresh ricotta, raddichio and jicama

### Second Course

SCHOENHEITZ, "LINSENBURG", RIESLING, ALSACE 2008

Scituate dayboat scallops with cauliflower nage and crispy shallots

### Main Course

TRIMBACH, "RÉSERVE", PINOT GRIS, ALSACE 2006

Roasted chicken with sauteed potato gnocchi, swiss chard, Apple Street Farm thumbelina carrots

### Cheese Course

PIERRE SPARR, ROSÉ, CRÉMANT D'ALSACE, ALSACE

TBD

### Dessert Course

TBD (+ \$7)

### Side Dishes

Rosemary pommes frites (+\$5.95)

Sautéed spinach with parmesan (+\$5)

Truffled macaroni and cheese (+\$7)

*Additional glasses of featured wines available for \$9.*

Please call us at 508-650-1800 to make a reservation.

\*Menu is subject to change