



Sel de la Terre Natick

Wine Tuesday: Rhône

Tuesday, August 17, 2010

First Course

DOMAINE DE LA SOLITUDE, CÔTES-DU-RHÔNE BLANC, RHÔNE 2009

Grilled eggplant and zucchini terrine with sherry vinaigrette

Second Course

CHÂTEAU D'AQUERIA, ROSÉ, TAVEL, RHÔNE 2008

Butter poached east coast halibut with chorizo, chickpeas, saffron veloute

Main Course

DOMAINE DE LA RÉMÉJEANNE, "LES ARBOUSIERS", CÔTES-DU-RHÔNE, RHÔNE 2006

Braised pork belly with shallot puree and succotash

Cheese Course

DOMAINE CHAUME-ARNAUD, VINSOBRES, RHÔNE 2007

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