



Sel de la Terre Natick

Wine Tuesday: Southern Hemisphere

Tuesday, August 31, 2010

First Course

BARKER'S MARQUE, "3 BROOMS", SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2009
Saffron clam and fennel flan with upland cress and cucumber water

Second Course

CRIOS DE SUSANA BALBO, "ROSÉ OF MALBEC", MENDOZA, ARGENTINA 2009
Escargot and root vegetable vol au vent

Main Course

2008 JIM BARRY, "THE COVER DRIVE", CABERNET SAUVIGNON, COONAWARRA, SOUTH AUSTRALIA
Roast leg of lamb with marinated white beans and Tuscan kale

Cheese Course

2008 JEAN BOUSQUET, "RESERVA", MALBEC, TUPUNGATO VALLEY. MENDOZA, ARGENTINA
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