



## **Wine & Supper Club**

**September 24, 2015**

**“FRANCE”**

**6.30 p.m.**



**Boutique Wines**

**1<sup>st</sup> course**

### **Salad of Asparagus**

Farro, parmesan, frisee, bacon sherry vinaigrette

La Galope, *Rose*, Comté Tolosan, France 2014

**2<sup>nd</sup> course**

### **Mushroom Ravioli**

Egg yolk, mushrooms, fonduta, truffle cream

La Varenne, Chinon, *Cabernet Franc*, Loire Valley, France 2013

**3<sup>rd</sup> course**

### **Saddle of Lamb**

Root vegetable chutney, almonds, currents, fall spices

La Tête Noire, Vacqueyras, France, 2011

**4<sup>th</sup> course**

### **Selected cheese**

Caviar of honey & pear

Jean-Baptiste Adam `les Natures' Brut, Crémant d' Alsace

**\$55.00 per person**

**Reservations 433.4782**