

SCALO

Wine week - France

Sept. 14, 2011

Starter

Goat cheese and local tomato tart
Puff pastry crust, Dijon butter spread, fin herbs
Cremant de Limoux Brut 2008

Salad

Salade nicoise
cucumber, tomato, local beans, gold potato,
Dijon-anchovie emulsion
Paul Bouchard Cuvee Blanc 2009

Main Plate

Coq au vin
Forever red wine braised chicken, cipolline onion,
Truffled whipped potatoes
Chateau de Boussargues 2008

Dessert

Chocolate mousse
orange curd palmiers
Paul Bouchard Cuvee Rouge 2009