

Wine Down Wednesday

France January, 25th 2012, 6:30 pm

Appetizer

Salad Nicoise Fresh vegetables Hard boiled eggs, poached tuna Herb and red wine vinaigrette **Chateau de Terte Launay 2010**

Second

Quiche Spinach and sundried tomato Fontina and goat cheese, basil vinaigrette **Chateau Thivin Brouilly 2010**

Main

Sautéed chicken breast Roasted mushrooms, potato puree red wine reduction Moillard Cotes du Rhone 2009

Dessert

Eclairs White chocolate dipped Pastry cream filled pate a choux La Maison de Cremant Brut NV

\$22.50 per person, plus tax and gratuity