

# Wine and Dine Wednesday Tastes From Around the World March 6, 2013, 6:30pm

### Salad

baby greens, sliced red onion, cherry tomatoes and artichokes in a lemon vinaigrette **Austria - Loimer Gruner Veltliner 2010** 

### Soup

Smoky Andouille Sausage with lentels, mirepoix Spain - Castano Monastrell 2009

## Main

Beef Bourguignon slow-cooked beef, mushrooms, onion in a red wine sauce with potato puree **France - Clos La Coutale Cahors 2010** 

## Dessert

Chocolate Pate triple layer chocolate mousse Italy – Giorgio & Gianni Lambrusco 2011

> \$27.50 per person, plus tax and gratuity \*No Substitutions\*