

Wine and Dine Wednesday France by Megan Clemans November 28, 2012, 6:30 pm

First

Cold Seafood Salad shrimp, calamari and fresh herbs in a lemon vinaigrette La Picarela Picpoul 2011

Second

Brothy Mushroom Soup mushrooms, vegetables and truffle oil **Château Vrai Caillou Bordeaux Superieur 2007**

Main

Penne Bolognese beef and pork ragout with celery, onion, and carrots in a rich tomato sauce **Chateau La Grolet Cotes de Bourg 2007**

Cheese

Goat Cheese and Pears vanilla caramel Chateau Vrai Caillou EDM 2010

\$27.50 per person, plus tax and gratuity