

FLEUR DE SEL

presents

Wine maker dinner hosted by
George and Mary from the Dinner Party
And DeLille Winery

Appetizer

2014 DeLille, Chaleur estate, blanc

Ajo blanco chilled soup
Blue crab salad

Second course

2013 DeLille, Chaleur estate rouge

FDS spices scented bison meatloaf
Parisian gnocchi
Manchego shavings

Cheese Course

2012 DeLille, Doyenne, syrah

Armenian Flatbread brushed with romesco
House made boursin cheese
Local sunflower shoots

Main course

2012 DeLille, Four Flags, cabernet sauvignon

Seared beef flatiron steak with a Zaatar rub
Smoked garlic and local Beluga lentil with grilled radicchio
Chermoula

Dessert

2013 DeLille, D2, blend

Semi sweet Barry chocolate "vacherin" ice cream
Espresso glaze

Some dishes may change depending on availability

Price per person : \$ 119 including sales tax and gratuity.
(each taste of wine is a 3 oz. pouring)

Thursday June 8th, 2017