

FLEUR DE SEL

presents

Wine maker dinner hosted by
George and Mary from the Dinner Party
And Alison Surgeon from Rombauer Winery

Amuse bouche

2015 Rombauer, chardonnay

Smoked carpaccio of New Bedford U10 sea scallops
Local sunflower shoots salad

Appetizer

2013 Rombauer, merlot

Merguez burger slider
Local purple potato chips

Second course

2014 Rombauer, cabernet sauvignon

Bleu des Causses cheese
Walnut and herbes de Provence fougasse

Main Course

2013 Rombauer Diamond series, cabernet sauvignon

Pork cheeks " à la bourguignonne "
Crispy polenta

Dessert

2015 Rombauer, zinfandel

Raspberries gratinée chiboust
Salted dacquois meringue
Raspberry coulis

Some dishes may change depending on availability

Price per person : \$ 109 including sales tax and gratuity.
(each taste of wine is a 3 oz. pouring)

Thursday April 27th. 2017.