

WELVES Grill & Cafe

WINE DINNER

ARRIVAL / INTRO

Selection of cured meats, cheeses, grilled French bread and tapenade
Serving a pre-tasting, dinner wine to begin the evening

FISH COURSE

Seafood Bouillabaisse

Scallops, mussels and crab in a savory aromatic stew with tomatoes, fennel and saffron

Paired with:

2008 Domaine d'Estoublon Blanc (Marsanne, Roussane, Grenache)

2007 Domaine d'Estoublon Blanc (Marsanne, Roussane, Grenache)

Braised Pheasant and Provençal Herb and Chicken Sausage
Ragout of roasted artichokes and olives with a cauliflower gratin

Paired with:

2007 Chateau d'Estoublon Rouge (Grenache, Syrah, Mourvedre, Cabernet Sauvignon)

2006 Chateau d'Estoublon Rouge (Grenache, Syrah, Mourvedre, Cabernet Sauvignon)

Crepes, Crème au Citron, Glace au Miel
Crepes with a citrus cream and honey ice cream
Dessert will be accompanied by two dessert wines:
A Sauterne from Bordeaux, France
A Vin Santo from Tuscany, Italy

Bon Appétit !!!!!!!