



SOUTH SHORE HARBOUR  
resort & conference center

# FRANCE

## WINE DINNER

APRIL 18, 2019 (7PM)

### MENU

*Andre Delorme Cremant de Bourgogne*



#### FIRST COURSE:

*French Onion Soup with Braised Short Ribs*

*Gruyere Cheese Crouton*

*Wine: Le Clos du Caillou "Les Quartz" Cotes du Rhone Rouge*



#### SECOND COURSE:

*Endive, Arugula and Frisse Lettuce*

*Marinated Grilled Artichokes stuffed with Chevre Cheese*

*Toasted Walnuts and Sherry Vinaigrette*

*Wine: Domaine Bourillon-Dorleans "La Coulee D'Argent" Vourvray Sec*



#### THIRD COURSE:

*Hazelnut Crusted Rack of New Zealand Lamb with Pinot Noir Jus*

*Pomme Puree and Roasted Spring Vegetables*

*Wine: 2014 Joseph Drouhin Volnay*



#### FOURTH COURSE:

*Crème Brulee with Macerated Mixed Berries*

*Wine: Chateau Du Levant Sauternes*

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