 French Wine Dinner

 Enjoy a selection of boutique wines from

 the Rhone, paired with a 4 course dinner

 created by

 **German Master Chef, Michael Ober**

**Menu**

*brie fondu avec baguette fraiche*

*et l’oignon et l’herbe de la confiture*

-melted brie w/ fresh baguette-

onion & herb jam

DOMAINE LES PALLIERES AU PETIT BONHEUR ROSE 2015

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*quenelles de brochet a la nantua*

*avec legume a la nage*

-pike dumplings in creamy crayfish sauce-

w/ blanched vegetables

ST COSME COTES DU RHONE BLANC 2015

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 *grillades de boef a la moelle*

*avec haricot vert e gratin dauphinoise*

-grilled beef steak w/ bone marrow-

w/ fine green beans and gratin potatoes

DOM GARRIGUE VACQUEYRAS LA CANTARELLE 2014

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*tarte au chocolate*

*avec bleuet espuma*

-chocolate tarte-

w/blueberry espuma

LA TOUR VIELLE BANYULS RIMAGE 2015

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[www.corksandforkscatering.com](http://www.corksandforkscatering.com)