



***Gerard Bertrand Wine Dinner***

*Featuring cuisine and wine from the South of France  
Special guest Rick Garced, President & CEO, US Sommelier Association*

**Wednesday, April 26, 2017**

**6:30 PM Welcome & Hors d'oeuvres**

**7:00 PM Dinner Seating**

**Hors d'oeuvres**

Escargots en Croute, Mussel & Potato Mariniere, Tomato Gazpacho  
*Brut Rose, Cuvee Thomas Jefferson, Cremant de Limoux, NV*

**First Course**

Sauteed Local Shrimp with Artichoke Barigoule  
*Picpoul de Pinet, Gerard Bertrand, Coteaux du Languedoc, 2015*

**Second Course**

House made Moche & Herb Sausage  
Salad of Roasted Potato, Spring Onion and Arugula  
*Volcanic Rosé, Chateau La Sauvageonne, Coteaux du Languedoc, 2015*

**Third Course**

Roasted Baby Lamb with Morels  
Asparagus, Rosemary Jus  
*Reserve Red, Chateau L'Hospitalet, Coteaux du Languedoc La Clape, 2014*

**Finale**

Chocolate Tarte  
Macerated Local Strawberries, Chai Spiced Cream  
*Banyuls, Gerard Bertrand, Roussillon, 2012*

*\$72 per guest includes Wine Pairing  
Tax & Gratuity additional*