

Riverside Farm Market

French Wine Dinner

June 30

6:30 pm

Duc de Raybaud Sparkling Rose

Mousse de Saumon et Capers

(salmon pate with capers)

Saumur Chenin Blanc

Coquilles Saint Jacques a la Provencales

(scallops sauteed in a garlic butter sauce)

Chateau Tour de Mirambeau

Poulet Saute' a` la Bordelaise avec petite hericot verts

(sauteed chicken with shallots and artichoke hearts with baby green beans)

Chateau de Calce Cotes du Roussillon

La Fromage

(a selection of french cheeses)

Muscat de Riversaltes

Peches Cardinal

(poached peaches with raspberry puree')

\$62.50 per person including tax and gratuity

Reserved Seating

Call 465-4439 and ask for Janna