

*Executive Chef Baptist Knaven welcomes you to:*

**Meet the Artist**

**Karen Meredith**

**French Wine Dinner, June 20<sup>th</sup> 2013**

*Ms. Meredith will discuss her paintings currently decorating the walls of our restaurant*

**Menu**

Sautéed Fresh Water Prawns with a Shellfish Velouté

*L'Epenay Brut Chenin Blanc NV*

Chilled Garden Pea & Mint Soup

*2011 Vaucher Sauvignon Blanc*

Ballotine de Poulet with Fennel Purée and Dry Vermouth & Sweet Cherry Sauce

*2011 Vaucher Bourgogne Rouge*

Les Fromages

*2011 Vaucher Cabernet Sauvignon*

Café & Petits Fours

\$55.00 plus tax and gratuity per person

*Wines provided and presented by Miguel de la Mata of Alliance Wines*