

BIENVENUE EN PROVENCE

Le Soleil dans L'Assiette

On the **third Thursday** of every month we will be hosting an \$80 all-inclusive four-course Wine Dinner. Each month will have a special focus with wine pairings for every course. All of our guests will have the option of joining the Chef's Table, which will be a group seating where a special guest will discuss the different courses and wines. The first wine dinner this year will be held on **Thursday January 17th at 7:00 PM** and will have a real winter theme, including an authentic Ragoût de Lapin, better known as Hasenpfeffer. Our special guest will be Sara Marston from the Country Vintner. Below is a sneak peak at the menu for January 17th.

2011 Branger Muscadet 'Le Fils des Gras Mouton'

*Shaved Tuna Canapé with Tomato & Cilantro Compote

*Oxtail Consommé

2011 Mas des Dames, Grenache Blanc

*Arugula and Shiitake Salad with Sesame Vinaigrette

2009 Château Haut Monplaisir Cahors 'Tradition'

*Hasenpfeffer

2010 Domaine Richeaume, Côtes de Provence

*Warm Chèvre with Raspberry-Honey Glaze

*Orange & Champagne Sabayon

If you are interested in making reservations for this month's wine dinner, please visit our [website](#) and click on the OpenTable link, or give us a call at (919)967-5008. We look forward to sharing our exciting specials and delicious events with you and your loved ones.