

Bienvenue!

**North Shore Boulangerie's First Evening Wine Dinner
Saturday March 23rd 7 pm**

Explore with us the coastal Loire Valley and Bordeaux Regions!

Salon et Apéritif:

Enjoy a reception with members of Alliance Française de Milwaukee and professional sommeliers who will be available to discuss the culture, cuisine and viticulture of the Loire Valley and Bordeaux Regions of France.

Champagne and Pineau des Charente
Cognac-scented Pâté on Toasted baguette
Huitres Hors-d'oeuvre Froids

Potage: Clams en Soupe à la Crème

Atlantic Clams in a Smooth Cream Sauce with Root Vegetables. Served with Soft, Buttery Brioche Buns.

Wine: 2015 Château des Templiers Muscadet

Poisson: Moules Marinières

Mussels Steamed in a Fennel and Safron Cream Broth Served with Crusty Baguette

Wine: 2016 Domaine Hubert Brochard, Sancerre

Entrée: Filet de Bœuf en Croûte

Richly-flavored Beef Tenderloin Accented with Pâté, Mushroom Duxelle and Wrapped in NSB Puff Pastry. Served with Asparagus, Choron Sauce and Pan D'epi bread.

Wine: Château de Parenchère 2014 Bordeaux Supérieur

Entremets: Poires, Poires et Poires

A Delightful Combination of Pear Clafoutis, Pears Hélène, and Pear Sorbet

Wine: Château Peyrat Rouge Cognac: Maison Peyrat