

*Riverstone Taverne*  
*French Country Wine Dinner*  
Tuesday, February 16, 2010  
6:30 pm

Tour France's wine regions with these wines accompanied by traditional regional dishes



[http://www.beyond.fr/map/winemap\\_france.html](http://www.beyond.fr/map/winemap_france.html)

**WINES**

Alsace :: Jean Baptiste Adam  
Reserve Pinot Blanc

Rhone :: Santa Duc  
Cotes du Rhone Quatre Terre

Bordeaux :: Pezat Rouge

Burgundy :: Bertrand Amboise  
Bourgogne Rouge Vieilles Vignes

Languedoc - Roussillon ::  
Nizas Rouge AOC

Loire :: Rose Cremant  
Carte Corail NV

**MENU**

**First Course**  
Pâté Forestier

**Second Course**  
Cassoulet of dried saucion, bacon,  
flageolet beans, and duck confit

**Third Course**  
Salad of frisée, bacon, and duck confit  
with red wine vinaigrette

Limited Seating Available

Reservations are required with a credit card  
deposit.

**Fourth Course**

Oven Roasted Duck Breast with Brandy  
and Dried Cherries accompanied by  
Roasted Potatoes and Brussels sprouts

**Fifth Course**  
Peach Melba

\$50 per person

*The wines will be available for sale at state minimum retail.  
Wines subject to change based on availability.*

[www.riverstonetaverne.com](http://www.riverstonetaverne.com)

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