



French Wine Dinner

SoBo Cafe - 6 W Cross St, Federal Hill

Reception: 6:30 pm

Dinner: 7 pm

Tuesday, October 8th

5 Courses with Wine Pairings

\$70 + gratuity & tax

ADVANCED TICKET PURCHASE REQUIRED

HORS D'OEUVRES / RECEPTION

Country Pate

Fried Olives

Braised and Seared Trumpet Mushroom "Scallops"

Crispy Prosciutto Wrapped Cantaloupe

COURSE 1

Lobster Nicoise

poached lobster, pickled quail eggs, endive salad, charred asparagus

COURSE 2

Roasted Quail

grapes, Cipollini onions & pearl red onions, port-balsamic reduction

COURSE 3

Sous Vide Coulotte Steak

crispy parsnip polenta, onions, greens, veal demi-glace

COURSE 4

Fruit & Cheese

French cheeses, Bosc pear, red grapes, Chios Mastic honey

Chef: Alex Thacker

Sommelier: Bryan Coats

Gluten free and vegetarian can be accommodated with advance notice.