



SOFITEL
WINE
DAYS



U R B A N B I S T R O

WINE MAKER DINNER FEATURING ALEXANDRA BERTHET-RAYNE

OCTOBER 12, 2017 AT 6PM

RECEPTION

Côtes du Rhône Blanc, 2016

FIRST COURSE

VARIETY OF SEAFOOD WITH FENNEL SALAD

sea scallops, shrimp, mussel, salmon gravlax,
fennel, dill, orange vinaigrette

Châteauneuf-du-Pape Blanc, 2016

SECOND COURSE

NAVARIN D'AGNEAU

braised lamb shoulder, marble potato, English pea,
French beans, rainbow carrot

Cairanne Vieilles Vignes Rouge, 2015

THIRD COURSE

FROMAGE

selection of cheeses imported from France
(Brie, Comté, Ossau-Iraty)

Châteauneuf-du-Pape Rouge Fûts de Chêne, 2013

FOURTH COURSE

CAFÉ GOURMAND

espresso, selection of petits fours

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