



ToulouseCafeandBar.com

The Loire Valley

.....

Monday, March 15th starting at 7:00 p.m. Reservation Required. \$45/person

FIRST COURSE

Malpeque Oysters on the Half Shell

Mignonette Sauce

Chateau de la Ragotiere, Muscadet Sevre et Maine, 2008

SECOND COURSE

Roasted Duck Breast

Chestnuts, Prunes, Escarole and Parsnip Puree

Charles Joguet, "Cuvee Terroir," Chinon, 2007

THIRD COURSE

Fruit and Fromage

Boursault Cheese, Poached Pear, Honey and Tartine

Chateau Moncontour, Vouvray, Demi-Sec 2006

.....

Purchase an additional glass of any of these featured wines for \$8.00

Join us for **TOULOUSE 3RD MONDAY OF THE MONTH**

FOOD & WINE PAIRING designed by **Chef Yoann Lardeux**