



# **MainStreet**

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## **BISTRO BAKERY**

### *Alsace Winemaker's Dinner*

Saturday March 19, 2011. *APPERITIF* at 7:00 PM & Dinner at 7:30 PM.

*With Special Guest Speaker: Philippe Blanck, Wine maker & grower,  
Blanck Winery in Alsace. \$65 per guest, plus Tax & Tip.*

#### ❖ *First Course - Hors D'oeuvres*

**Crab Cake, Assorted Canapes & Escargots in a Waffle Cup**

#### ❖ *Second Course*

**Fresh Atlantic Salmon** with Sorelle Sauce on a bed of Wild Rice

#### ❖ *Third Course*

**Flambé Beef Tenderloin** with Purple Potatoes and Gorgonzola

#### ❖ *Fourth Course*

**Coq au Riesling:**

Chicken summered in Riesling Wine Served with Black Trumpet  
Mushrooms and Spaetzle Dumpling

#### ❖ *Fifth Course – Salade & Fromage*

**Bistro Salad & Cheese Plate**

#### ❖ *Sixth Course – Dessert*

**Apple Tarte Delight:**

Baked Apple tart with Chebouze cream on top