

NELL'S restaurant

“Chef Tribute Dinner Series”

JULIA CHILD

Wednesday, August 6, 2014 at 6:15pm

MENU

Passed Hors d’oeuvres

Duck Liver and Mushroom Roulade

Hard Boiled Egg Stuffed with Dungeness Crab

Cheese and Bacon Quiche

Pierre Boniface – Brut de Savoie, Savoie Les Rocailles, FR NV

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Dinner

Chilled Vichyssoise: Leek and Potato Soup

AIX – Coteaux d’AIX en Provence, FR 2013

Gratine of Sautéed Scallops Provencale

Bourgogne – Maison Roche de Bellene Vieilles Vignes 2011

Salmon Filet in Fresh Bread Crumbs with Bearnaise Sauce

Thistle – Dundee Hills, OR 2012

Broil-Roasted Sirloin Steak with Duchese Potatoes, Grated Zucchini with Onions and Red Peppers

Listrac-Medoc – Chateau Cap Leon Veyrin 2010

Provençal Beehive Cake with Raspberries

Domaine Bernardins – Muscat Beaumes des Venise, FR 2007

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\$80.00 per person

plus gratuity and tax