



BLUE HERON  
RESTAURANT  
& CATERING

Blue Heron Restaurant and Horizon Beverage, Co. Present

# *Bastille Day Wine Dinner*

Friday, July 14, 2017 | 6:30 PM

## Ménage à Trois

Oyster on the Half Shell with Cucumber Jalapeño Relish  
Brandade with Crouton  
Shrimp Confit with Crouton

*Faubourg 21 Prestige Brut Blanc NV*

## Lobster Bisque

Butter Poached Lobster

*Cave de Ribeauvillé Pinot Gris (2014)*

## Crispy Skin Salmon

Corn, Fava and Crosne Succotash  
Parsley Chive Emulsion

*Maison Albert Bichot Chablis Domaine Long Depaquit (2015)*

## Roast Breast of Guinea Hen & Thigh Ballotine

Mushroom and Baby Onion Fricassee

*Domaine de Roche-Guillon Fleurie (2014)*

## Seared Cocoa Rubbed Wagyu Beef

Truffled Foie Gras Demi Glace  
Pommes Dauphine, Haricots Verts

*André Brunel Châteauneuf-du-Pape (2012)*

## Strawberry Profiterole

Strawberry Pastry Cream  
Macerated Strawberries

*Faubourg 21 Sparkling Rosé Prestige NV*

**\$80/person**

(price does not include tax or gratuity)

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