

Bacchus Dinner
Sedeo restaurant Tuesday, June 17th, 2008

Chefs Choice Amuse Bouche

1st Course - Quail Stuffed with Duck Confit served Over Mesclun Greens with Roasted Corn Relish and Red Pepper Vinaigrette Wine Pairing- Beaujolais

2nd Course - Pan Roasted Salmon with French Lentiles and Cucumber Yogurt Wine Pairing - Australian Shiraz

3rd Course - Grilled Flank Steak served with Fresh Grilled Seasonal Vegetables, Marinated Feta Cheese and Chimichurri Sauce Wine Pairing- Argentine Malbec