



March Wine & Dine
A TASTE OF MOROCCO

March 28th @ 7PM

MENU

ZAALOUK

Roasted eggplant and tomato salad with warm flatbread.

Wine: Michel Armand Muscadet, Sevre & Maine, Loire Valley, France

SAFFRON CHICKEN TAGINE

Savory chicken stew with preserved lemons and vegetables.

Served with couscous.

Wine: Michel Armand Rose', Anjou, France

GRILLED KEFTA WITH MOROCCAN SALAD

Ground beef and lamb skewers with chopped vegetable salad and turmeric rice.

Wine: Michel Armand Cabernet Franc, Chinon, Loire Valley, France

TEFAH OVER VANILLA ICE CREAM

Apples simmered in sugar, spices and orange flower water served over vanilla ice cream with coconut wafers.

Wine: Michel Armand Chenin Blanc, Vouvray, France

