

R2L

RESTAURANT | LOUNGE

Champagne Unfiltered

Taste and Tour with Philadelphia-area

Wine Writer and Educator Brian Freedman,

R2L's Chef-Owner Daniel Stern and

Chief Wine Sherpa Ben Weinberg

Tour: November 11—18, 2012

Dinner: March 5, 2012, 7:00pm

\$145/person including food and wine



This is the ultimate tour of Champagne, France, with behind-the-scenes access to top chefs, winemakers and the region's incomparable food and wine.

Enjoy Michelin-starred restaurants, personal time with legendary vignerons and more Champagne than you've ever imagined.

For more information visit

www.wineontheroad.com/champagneunfiltered.php

DINNER MENU:

Appetizer: Braised Leek & Tuna with Citrus, Oyster, Caviar, Chilled Foie Gras Truffles, Apple

Wine: Veuve Clicquot Yellow Label Champagne NV

First Course: Chilled Seafood & Lobster Melange with Tropical Flavors and Textures

Wine: Vilmart & Cie Blanc de Blancs Champagne NV

Second Course: Sautéed Foie Gras, Brioche & Champagne

Wine: Taittinger Comte de Champagne 2000

Main Course: Subtle Preparations of Spring Lamb

Wine: Collard-Picard Rosé Champagne NV

Dessert: Roquefort & Fig Followed by Petits Fours

Wine: J. Dumangin Fils Demi-Sec Champagne