

THE FRENCH COUNTRY INN, LTD
SELMA, N.C.

CUISINE DE LA LOIRE

\$23.50

Tourain à l'Ail

A modified garlic soup. The pungent garlic is enhanced by the chicken stock and vegetables.

Crêpes au Ble Noir
au Tour

The crêpe is thought to have originated in Brittany. The filling in this traditional buckwheat crêpe will vary each evening and a complementary sauce will enhance the filling.

Salade Maison
Vinaigrette aux Fines Herbes

The salad greens are dressed with a freshly made herbed vinaigrette.

Raspinettes de Sole Farcie
à la Forman
Sauce au Vin Blanc
Carottes Glacées
Croquettes de Pommes de Terre

The filet of sole is stuffed and prepared in the chef's manner - sauced with a white wine sauce. The vegetables modify the richness and add a contrast in colors.

Coupe Glacées à la Orléans

Café

This blend of ice cream, liqueured fruit sauces, fresh chocolate and almonds produce a unique dessert.

This menu consists of dishes from the provinces along the Loire River. The river starts in the Ardèche in Tanguet and enters the Atlantic Ocean at Nantes. It is the longest river in France. The geography is rich in history and traditional in its cuisine.

Phil Forman

The following Loire Valley wines are recommended with the menu:

	<u>Full Bottle</u>
#23 Muscadet (white)	\$2.00
#21 Vouvray (white)	11.50
#24 Pouilly-Fumé (white)	14.50
#26 Cabernet d'Anjou (Rosé)	9.50

Table service for mixed drinks (ATC) \$1.00/person
ONLY BEFORE MEALS !!

Our bread, as are all the baked goods, is made daily in our kitchen. Occasionally we have bread which can be purchased for \$1.50 per loaf. If interested, please ask your service personnel.