



Addy Bassin's
MacArthur Beverages



TABLAS CREEK & MACARTHUR BEVERAGE WINE DINNER
WEDNESDAY OCTOBER 3, 2018, 6:45PM
BLACK SALT RESTAURANT

RECEPTION

Raw Bar w/ Soy Mignonette
Smoked Salmon Rillette on Crostini
Shrimp Cocktail w/ Yuzu Kosho Cocktail Sauce
Salmon Tartar served on Cucumber or Crispy Wonton
'17 Tablas Creek *Patelin de Tablas Rosé*

1ST COURSE

Wood Grilled Swordfish
Olive & Tomato Polenta Cake, Roasted Fennel Puree, Arugula, Lemon Oil
'16 Tablas Creek *Cotes de Tablas Blanc*
'14 Tablas Creek *Esprit de Tablas Blanc*

2ND COURSE

Garam Masala Crusted Duck Breast
Eggplant, Pine Nut Couscous, Spicy Harissa Yogurt
'16 Tablas Creek *Cotes de Tablas Rouge*
'16 Tablas Creek *Grenache*

3RD COURSE

Herb Stuffed Leg of Lamb
Lamb Shank Ragu, Sweet Potato, Sultanas
'15 Tablas Creek *Esprit de Tablas Rouge*
'14 Tablas Creek *Esprit de Tablas Rouge*
'13 Tablas Creek *Mourvedre*

CHEESE

Artisan Cheese Board

\$90 per person inclusive of tax and gratuity; Seating is limited to 25 pp.
Please reserve via Black Salt Restaurant: 202-342-9101
4883 MacArthur Blvd. NW, Washington, DC 20007