



# Tablas Creek & Beaucastel Dinner

with special guest Cesar Perrin

Wednesday, November 28<sup>th</sup>, 2018

6:30pm - 7pm: Reception

Tablas Creek Patelin Rosé 2017 & Miraval Rosé 2017

7pm: Dinner

1st course

*Mushroom Soup with puffed rice, black truffle powder, chives*

Tablas Creek Patelin de Tablas 2015 & Perrin Nature Cotes du Rhone 2015

2nd course

*Burrata and Roasted Squash with pumpkin seed pesto, pomegranate, vadovan honey, rye croutons*

Famille Perrin Les Sinards Blanc 2015 & Tablas Creek Esprit de Tablas Blanc 2016

3rd course

*Individual Chicken Pot Pie, rich stock, Jidori chicken, puff pastry, plus Local Greens*

Tablas Creek Cotes de Tablas 2016 & Coudoulet de Beaucastel 2016

4th course

*Short Rib with parsnip purée, radish gremolata, upland cress*

Beaucastel Châteauneuf-du-Pape 2015 and Tablas Creek Esprit de Tablas Rouge 2016

Dessert and Cheese

*Artisan Cheese Plates for the table*

*Bread Pudding with brandy anglaise, spiced chantilly*

Perrin Muscat Beaumes de Venise 2015

Regular/decaf coffee and tea

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Canary Hotel, Finch & Fork

31 W. Carillo St., Santa Barbara, CA 93101

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\$150 per person plus tax and gratuity