TABLAS CREEK VINEYARD

FIRST COURSE

HAMACHI CRUDO | CITRUS | FENNEL | OLIVE OIL

Thinly sliced Japanese yellowtail, compressed Cara Cara orange, shaved baby fennel, preserved Meyer lemon, finger lime pearls, and fennel pollen. Finished with Arbequina olive oil and delicate sea salt.

2024 Tablas Creek Côtes de Tablas Blanc & 2024 Tablas Creek Esprit de Tablas Blanc

SECOND COURSE

TOULOUSE SAUSAGE | WILD MUSHROOM | POTATO SAGE

Sauteed Toulouse sausage and Yukon potato, served with roasted mushrooms, whipped mascarpone brown butter–sage emulsion, and aged Parmigiano-Reggiano dusted with nutmeg.

2025 Tablas Creek Alouette Grenache

THIRD COURSE

HERB-CRUSTED LAMB LOIN | EGGPLANT | BLACK GARLIC

lamb loin seared medium-rare with rosemary, thyme, and Provençal herbs.

Accompanied by smoked eggplant purée, black garlic gastrique, confit cherry tomato, and crispy potato strings.Finished with a rosemary-infused lamb reduction.

2023 Tablas Creek Patelin de Tablas Rouge

FOURTH COURSE

alongside a petite filet of beef picanha.

Served with, roasted heirloom baby carrots, charred cipollini onions, and a red wine–bone marrow reduction. Finished with crispy shallots and fresh chervil.

2023 Tablas Creek Côtes de Tablas Rouge

FIFTH COURSE

AGED CHEESE | BLACK TRUFFLE | FIG | WALNUT

A composed selection featuring: **24-Month Comté:** Nutty, crystalline, and deeply savory **Aged Manchego:** Rich sheep's milk cheese with buttery complexity, **Black Truffle Brie:** Creamy, earthy, and aromatic. Accompanied by port-poached figs, toasted walnut crumble, rosemary honey, and olive oil crackers.

2022 Tablas Creek Esprit de Tablas Rouge