



Tablas Creek Vineyard Dinner

Thursday September 25, 2025

6:00 PM

\$165++

Welcome Wine & Amuse

prosciutto wrapped cantaloupe, pistachio crusted chevre

patelin de tablas rose, 2024

First Course | Crudo

hamachi, tangerine, spicy green apple

patelin de tablas blanc, 2023

Second Course | Scallop

dried apricot risotto, corn & aji amarillo

esprit blanc de tablas, 2021

Third Course | Pork Belly

peach carpaccio, ancho glaze

patelin de tablas rouge, 2023

Fourth Course | Bison Short Rib

twelve hour braise, wild mushroom spaetzle

esprit rouge de tablas, 2022

Sweet Send Off

a sweet surprise from El Nido & Tablas Creek Vineyards

Executive Chef: Ziggy Montalvo ~ Wine Director: Leslie Zapata-Romero

20% gratuity applied to parties 6 or more. Please alert us if any dietary restrictions or food allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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