



and



THURSDAY, OCTOBER 16, 2025

WELCOME

Spicy Lobster & Shrimp Chorizo Pizza

Calabrian Chili & Garlic-Scallion Confit

Patelin de Tablas Rose 2024

FIRST COURSE

Yellowfin Carpaccio

*Coconut Lime Leche de Tigre, Yam Crema
& Crispy Choclo*

Patelin de Tablas Blanc 2024

SECOND COURSE

Pan Seared 23 Layer Lasagne

*Fall Mushroom, Black Kale
& Butter Poached Lobster*

Patelin de Tablas Rouge 2023

THIRD COURSE

Crisp Sullivan County Poussin

*Smoky Lentil Hummus, Short Rib Hash
& Urfa Oil*

***Tablas Creek Vineyards Grenache
Adelaida District 2022***

DESSERT

Pumpkin Spice Pot de Crème

*Pecan Praline, Salted Caramel
& Crème Fraiche*

***Tablas Creek Vineyards Syrah
Adelaida District 2022***

Chef Govind Armstrong
Second Generation Proprietor Jason Haas