



Tablas Creek Vineyard Wine Dinner

Wednesday, May 10th, 5:30pm or 8:00pm

Course 1:

Oysters

- smoked spring garlic vichyssoise
2022 *Dianthus Rosé*

Course 2:

Bloomin' Artichoke

- deep-fried artichoke, Boursin cheese sauce, chive powder, lemon
2021 *Roussanne*

Course 3:

Smoked Sweet potato

- maple koji, vadouvan granola, crispy shallots, creamed kale
2020 *Esprit de Tablas Blanc*

Course 4:

Wagyu Coulotte Steak

- spring veggies
2018 *Esprit de Tablas*

Course 5:

Duck Liver It's It

- luxardo cherry, chocolate, oatmeal cookie, pistachios
2017 *Vin de Paille Sacrérouge*

\$165++ per person :: to reserve [click here](#) or visit automatsf.com

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