



Tablas Creek Vineyard Wine Dinner

Friday, June 18, 7pm
Saturday, June 19, 7 pm

Reception

*2020 Tablas Creek Vineyard, Patelin de Tablas, Rosé, Paso Robles, CA
92 pts Tasting Panel*

First

Honey Soy Cured Hamachi Crudo GF

With Pickled Cucumbers, Sesame Crème Fraiche, Avocado, Radish Sprouts, and a Ginger Soy Vinaigrette

2020 Tablas Creek Vineyard, Vermentino, Adelaida District, Paso Robles, CA

Second

Alaskan Salmon GF

With Wild Mushroom Ragu and a Pinot Noir Reduction

2020 Delmore, Pinot Noir, Central Coast, CA

2018 Tablas Creek Vineyard, Grenache, Paso Robles, CA

92 pts Wine & Spirits

Third

Australian Rack of Lamb GF

With The Brasserie Ratatouille, Potato Puree and a Tapenade Demi Glaze

2018 Tablas Creek Vineyard, Esprit de Tablas, Paso Robles, CA

96 pts Vinous, 93 pts Jeb Dunnock

Dessert

Blood Orange Panna Cotta GF V

With Poached Apricots

2017 Famille Perrin, Muscat Beaumes de Venise, Rhone Valley, France

\$109 / \$99 Club Members ++

V = Vegetarian / GF = Gluten Free

When Making your reservation please let us know of any allergies or dietary preferences

****Menu is subject to change**