

porto

TABLAS
CREEK
VINEYARD



Porto & Tablas Creek Wine Dinner

September 6th, 2017 7:00pm

Caviar:

Bucatini, creme fraiche, lemon,
chives

Tablas Creek Grenache Blanc

First:

Raw Trio:

Hamachi Crudo Spoon - orange oil,
Calabrian chili, pistachio*

Scallop Crudo Spoon - jalapeños,
avocado, cilantro

Island Creek Oyster- cider melon
mignonette

Patelin de Tablas Blanc

Second:

Peaches + Tomato

rosemary yogurt, grains of paradise,
sunflower + sesame seeds

Patelin de Tablas Rosé

Third:

Large Scallop

summer squash, corn, tarragon-
crème fraîche, sea bean

Cotes de Tablas Blanc

Fourth:

Lobster Raviolo
chervil, lemon, lobster cream

Esprit de Tablas Blanc

Intermezzo:

Apple + Celery sorbet

Fifth:

Fig + Cheese

fig marmalade, jasper hill semi soft
cheese

Cotes de Tablas

Sixth:

Pan Roasted Magret Duck Breast
wild mushrooms, seared turnips,
cherries

Esprit de Tablas

Seventh:

Chocolate Mousse Cake
Mascarpone, cranberry, hazelnuts
Vin de Paille Sacrérouge 2014

Dinner is \$150 per person

(all inclusive)

Porto (617) 536-1231

Tickets are available via [Eventbrite](#)