PORTA VIA CALABASAS INVITES YOU TO JOIN US FOR A FOUR COURSE
PRIX FIX WINE PAIRING DINNER IN PARTNERSHIP WITH TABLAS CREEK WINERY

## VEGETARIAN MENU

## MONDAY, NOVEMBER 15TH, 2021

**6:30PM RECEPTION**
**AMUSE BOUCHE**

Vegan Asparagus Soup

*Blanc De Blancs Sparkling Wine*

**7PM SEATING**
**SECOND COURSE**

Jumbo Steamed Artichokes
Clarified Butter, Lemon

*2019 'Côtes De Tablas,' Blanc, Viognier*

**THIRD COURSE**

Butternut Squash Tortellini
White Wine Sage Cream Sauce

*2019 Esprit De Tablas White Blend, Roussanne*

**FOURTH COURSE**

Grilled Portobello Steak
Avocado Chimichurri

*2018 'Patelin De Tablas' Rhone-Style Blend*

**DESSERT**

Poached Pear with a Red Wine Reduction

*2018 Vin de Paille Roussanne*

In Attendance: Owner Darren Dalmore, and Executive Chef Jesus Trejo
$95/Person Without Tax and 20% Gratuity, Reservations: Email Emma, Emma@portaviarestaurants.com