



WINE DINNER

Join us for a fabulous 4 course dinner paired with these delicious
Tablas Creek Vineyard wines:

PATELIN DE TABLAS ROSÉ
CÔTES DE TABLAS BLANC
CÔTES DE TABLAS ROUGE
ESPRIT DE TABLAS ROUGE

BISTRO 29

620 Fifth Street
SANTA ROSA, CALIFORNIA

April 24th, 2019 | 6:00 pm



\$75 PER PERSON
PLUS TAX AND GRATUITY

RSVP to Bistro 29
707.546.2929



WINE DINNER Full Menu

PASSED APPETIZERS
with Patelin de Tablas Rosé

Socca Pancakes w/ poached shrimp salad & piquillo peppers

Buckwheat Crêpe Roulade w/ english pea cream, pea shoots & apple

Saffron/Lobster Risotto Beignets w/ espellette aioli

FIRST COURSE
Côtes de Tablas Blanc

Pan Seared Day Boat Scallop-carrot/tumeric purée, cress salad & mandarin glacage

SECOND COURSE
Côtes de Tablas Rouge

Duck Confit & Frisée Salad w/ beluga lentil cake, black currants, smoked lardon
& crispy parmesan

THIRD COURSE
Esprit de Tablas Rouge

Yogurt Marinated Leg of Lamb – potato/creme fraiche purée, warm salad of fennel,
cauliflower & arugula w/ pistachio gremolata & juniper red wine reduction

DESSERT DUO
Coffee & Tea

Tarte au Citron w/ lavender meringue, whipped mascarpone & ginger syrup
Chocolate Cremeaux w/ almond crust & orange glaze