



An evening with Tablas Creek Wines

hosted by Vino Grille & Spirits

Proprietors ~ Chuck & Jen Van Fleet

1st course

Endive salad, golden beet chip with marinated pear
and cambozola

Paired with Tablas Creek Patelin de Tablas Blanc

2nd course

Calamari steak over orzo risotto with a vanilla, lavender
cream sauce

Paired with Tablas Creek Esprit Blanc

3rd course

Crispy duck with cous cous and a spicy strawberry gastrique

Paired with Tablas Creek Cotes de Tablas

4th course

Herb crusted Mediterranean lamb with Persian rice

Paired with Tablas Creek Esprit de Tablas

5th course

Panna cotta with a cannoli crisp and tart fruit compote

Paired with Tablas Creek Patelin de Tablas Rose

Cost is \$125 including tax & tip

Reservations required with a \$50 per couple deposit



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