

Tablas Creek/Rowley Farmhouse Ales Dinner

Friday September 24th at 6:00. \$125 per person plus tax and gratuity

Local Bison Carne Asada Taco - jalapeno & jícama
escabeche topped with queso fresco

Patelín de Tablas Red & Agent Scully IPA

Chilled Cauliflower Soup - red chile apple slaw and
truffle oil

Patelín del Tablas White & Petite Blanche Farmhouse
Ale

Basted Sea Scallops - late summer corn salad with
mango salsa

Cotes de Tablas White & Fields of Rye Saison

Roasted Pork Tenderloin - locally foraged mushroom
risotto

Esprit de Tablas Red & Raz Tamna Baltic Porter

Finí - Local Orange Blossom Honeycomb, Fromager
d'Affinois, and house-made spent grain baguette
vin de Paille & If you Must barrel aged Berliner Weisse
on Tablas Creek Mourvèdre grapes