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Winemaker Dinner

Wednesday, February 4th, 2026

Reception | 2024 Patelin de Tablas Rosé

Burrata Citrus Tarts with Pistachio and Beet
Hot Smoked Trout Crisp with Oro Blanco, Avocado and Mascarpone
Charcuterie station featuring local meats and cheeses

Menu

Local Dungeness Crab Salad

blood orange | crème fraîche | almond | radish

2024 Patelin de Tablas Blanc

Spiny Lobster and Ricotta Tortelloni

celery root | meyer lemon | Tahitian vanilla

2024 Grenache Blanc

Roasted Duck

acorns | butternut squash | leg confit | cara cara duck jus

2023 Esprit de Tablas

Fried Gruyere Croquettes

black currant gastrique | local hydro greens

2022 Syrah