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Winemaker Dinner

Wednesday, February 4th, 2026

Reception | Patelin de Tablas Rosé

Cara Cara Orange, burrata, beet, pistachio tarts
Hot smoked trout, oro blanco, avocado, mascarpone
Charcuterie station featuring local meats and cheeses

Menu

Butternut Squash Soup
spiced cream | roasted nuts

2023 Esprit de Tablas Blanc

Local Dungeoness Crab Salad
blood orange | crème fraîche | almond | radish

2024 Patelin de Tablas

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