

Tablas Creek Lamb Roast

August 1st 2026

For The Table

Crispy Panisse, Citrus Aioli, Espelette

Marinated Fresh Chevre, Lucques Olives

Brandade, Lemon Thyme, Crustini

Heirloom Tomatoes, Sweet Corn, Fromage Blanc

Bread Bike Baguette & Rustic Sourdough

Dinner Buffet

Red Oak Roasted Estate Lamb

Lavender, Cassis, Mint Pistou

Briased Summer Flageolet Beans

Overnight Tomato, Mirepoix, Garlic Confit

Oro Blanco Eggplant Ratatouille

Summer Squash, Soffrito

Finley Farms Lettuce & Fine Herbs

Shaved Fennel, Date Vinaigrette

Dessert Display

Lemon-Pinenut Crème Brulee, Pink Peppercorn Shortbread

Summer Berries, Whipped Mascarpone, 12 year Balsamic

