



**Tablas Creek Wine Dinner**  
**Saturday, February 28 , 6 PM**

**1ST COURSE**

**SHRIMP AND CRAB COCKTAIL WITH MARIE ROSE SAUCE**

*Wine Pairing- Tablas Creek "Patelin" Rose 2024*

**2ND COURSE**

**WARM POACHED BABY LEEKS WITH SAUCE GRIBICHE**

*Wine Pairing- Tablas Creek "Cotes de Tablas" Blanc 2023*

**3RD COURSE**

**EXOTIC MUSHROOM AND TRUFFLE RISOTTO**

*Wine Pairing- Tablas Creek "Cote de Tablas" Rouge 2023*

**4TH COURSE**

**SPICY BRAISED LAMB SHANKS WITH A DOLLOP OF SWEET POTATO PUREE**

*Wine Pairing-Tablas Creek "Esprit de Tablas" Rouge 2022*

**5TH COURSE/ DESSERT**

**MOLTEN CHOCOLATE CAKE WITH RASPBERRIES**

*Wine Pairing- Continuation of Tablas Creek "Esprit de Tablas" Rouge 2022*

**\$160 per person. Includes all food and wine.**  
**Exclusive of tax and service. Prepayment required at booking please.**