



## **TABLAS CREEK WINE DINNER**

Bacchus Kitchen and Vendome La Cañada welcome

Special Guest – Darren Delmore, National Sales Director, Tablas Creek Vineyard

Wednesday, May 13<sup>th</sup>, 2026

Reception – 6:30pm, Dinner – 7:00pm

\$109 plus tax, plus gratuity

### **RECEPTION**

Olive tapenade with crostini and garlic aioli with baby carrots and fresh fennel

Tablas Creek Patelin de Tablas Rosé 2024

### **FIRST COURSE**

Seared Colorado trout with Le Puy French lentil salad

Tablas Creek Vermentino 2025

### **SECOND COURSE**

Shrimp cake in Brazillian Moqueca sauce of onion red pepper and coconut milk

Tablas Creek Cote de Tablas Blanc 2024

### **THIRD COURSE**

Roulade of tarragon chicken with Dijon sauce

Tablas Creek Cote de Tablas Rouge 2023

Tablas Creek Grenache Noir 2023

### **FOURTH COURSE**

Wood grilled saddle of venison, fennel puree, Hasselback potatoes

Tablas Creek Esprit de Tablas Rouge 2022

For reservations, email [Lynn@Vendomes.com](mailto:Lynn@Vendomes.com) or call 818-952-4084