

TABLAS CREEK WINE DINNER

December 10, 2025 @ 6pm

WARM HERBED GOUGERES

Whipped Brie & Spiced Cranberry Puree

(2024 Patelin de Tablas Rose)

SPICY THAI-STYLE SHRIMP SALAD

Winter Citrus, Fresh Herbs, Chili Dressing, Jasmine Rice

(2024 Patelin de Tablas Blanc)

FRENCH ONION STYLE GRILLED CHEESE

Caramelized Onions, Gruyere, Smoked Garlic Aioli, Rustic Bread

(2024 Chilled Grenache)

HOUSE MADE RIGATONI

Hearty Duck Ragu, Winter Herbs, Garlic Chips, Local Olive Oil

(2023 Espirit de Tablas Red Wine)

ROASTED SWEET POTATO & MISO PIE

Brulée Topping and Lemongrass Whipped Cream

(2023 Espirit de Tablas Blanc)

Dinner \$85

Wine Pairing \$65

Visit

www.tastewbk.com

for reservations